

The logo for asber, featuring a stylized horizontal bar composed of three segments in white, yellow, and white, followed by the word "asber" in a lowercase, sans-serif font.

2026

EXPORT
Catalogue

— asber

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ASBER PROFESSIONAL

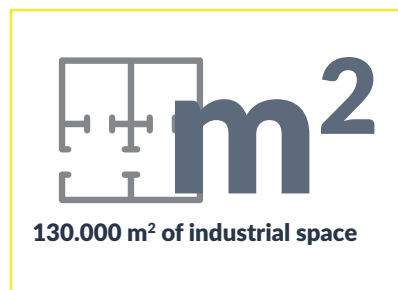
A leading global multi-solution manufacturer of foodservice equipment, with a complete range of best-selling products, especially designed to enhance user convenience by always providing the best solution at a competitive price.

Our products come from three wholly owned manufacturing plants. The same consistent quality standards and processes at all locations ensure a high level performance devices around the world. 130,000 m² production facilities are available for our customers' exclusive needs.

Our idea of excellence, it's a constant improvement built with daily base work.

This is the aim we have internalized in Asber nature, whose efforts are directed to the development of practical, customer-oriented solutions.

Asber Professional offers knowledge and many years of experience combined with a wide range of products.



ONNERA GROUP

We are part of the Onnera Group, an international business group dedicated to providing equipment solutions for restaurants, laundry and refrigeration applications.



OUR VALUES



Multi-solution

In Asber Professional products design process and end user needs are the axis where research, development, and manufacturing process turn around.

The aim is offering solutions which are beneficial and allow us to establish long-term cooperation frameworks with our partners.



OEM Partnership

To maximize your business potential, we offer OEM design and production resources with:

- Dedicated R&D teams
- Expert production capabilities
- Product strategic guidance
- Innovative partnership solutions.



Quality

Quality is never an accident; it is always the result of an intelligent effort.

Our quality system tracks the performance of key customer touch points and develops internal actions to correct any deviation from the targets.

This continuous improvement process ensures that our products and services meet or exceed customer expectations.



Sustainability

Asber Professional strives for reducing the environmental impact all through out the value chain, from the direct impact of our own activities to that of our products.

We are working to achieve this vision through a continued focus on designing and manufacturing more sustainable products, maximizing our energy efficiency.



Refrigeration

Refrigeration cabinets
Refrigeration counters
Preparation counters
Blast chillers

ASBER REFRIGERATION

Efficiency and versatility within reach

Refrigerators are always running in professional kitchens, night and day, all year long. In response, reduction of energy consumption, outstanding performance with maximum reliability and ease of use are the main assets of Asber refrigeration line. It is a complete range of products that saves energy, time and effort...



Efficiency

CUT DOWN ENERGY EXPENSES, GET GREAT SAVINGS!



Performance

OPTIMUM REFRIGERATING CAPACITY LEADS TO BEST FOOD PRESERVATION.




Usability


BECAUSE KITCHENS ARE COMPLICATED ENOUGH...
PLUG-AND-PLAY INSTALLATION,
TROUBLE-FREE MAINTENANCE
AND EFFORTLESS CLEANING.





efficiency

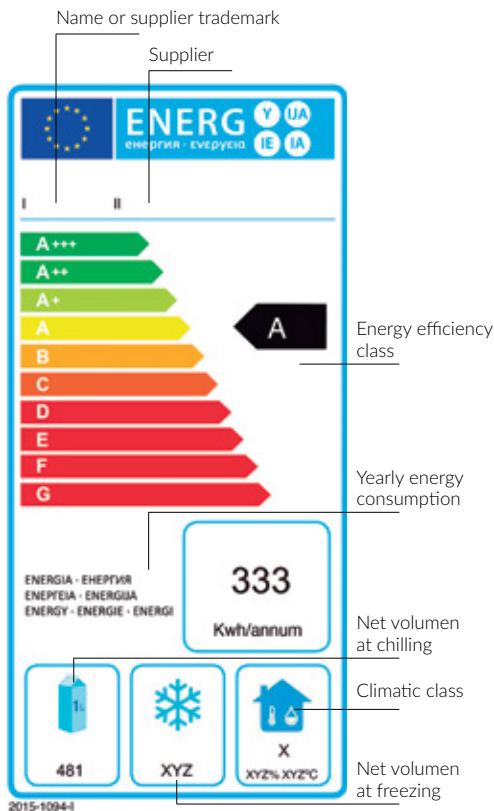
Cut down electricity expenses, get Great Savings!

-  Usage of R600a/R290, Natural HydroCarbon (HC) gases as refrigerant, enabling multiple saving benefits:
 - Less heat and noise emissions, due to lower operating temperature, extending the life of the compressor, thus of the commercial refrigeration equipment.
 - Zero ozone depletion with very low Global Warming Potential (GWP) and future-proof for new regulations.

-  Highly efficient component design: low energy compressors, large area evaporators, high performing electronic fans and self closing doors that minimize temperature gain, reducing energy consumption at the same time.

-  Better insulation: 80, 60 and 50 mm thickness for cabinets and 60 and 50 mm for counters all of them CFC-free with polyurethane insulation, reducing potential loss of cold air.

-  Advanced defrost system: it saves energy by activating in the presence of frost, thus minimizing compressor workload. Additionally, defrost water automatically evaporates using the hot gas coming from the compressor, instead of by means of heating elements, achieving even less energy consumption.



A new energy labeling scheme for professional refrigerators and freezers in the European Union has come into effect from the 1st July 2016. Established by the delegated regulation (EU) 2015/1094 of 5 May 2015, supplementing Directive 2010/30/EU of the European Parliament and the Council, it states that all products sold within the EU must pass stringent energy performance standardized tests.


The new generation Asber refrigeration line is compatible with the requirements of the delegated regulation (EU) 2015/1094 of 5 May 2015, being a market benchmark in terms of energy efficiency, performance, usability and versatility.




performance

Optimum refrigerating capacity leads to best food preservation.




 **Perfect temperature consistency:** Intelligent Air Circulation system, with innovative design, that provides **optimum and fast air distribution**. Forced Air Circulation system ensures an **even temperature** by means of creating a curtain of continuously renewed, fresh air that encircles the food and guarantees its conservation.




 **Fast temperature drop:** Powerful refrigeration units with the ability **to swiftly return to a safe temperature** enabling the highest running quality and the best food preservation.



 **“Ventilation Gill”** on the front panel, improving the aesthetics, keeping the **cooling unit system ventilated** and **running more efficiently**.




 **Precise temperature control:** Smart digital thermostat to adjust and monitor temperature and defrost with accuracy.




usability

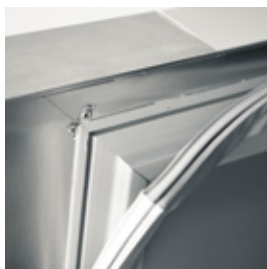
Because kitchens are complicated enough...
Plug-and-Play installation,
Trouble-free maintenance and effortless cleaning.




 Stamped guides and bottom panel with generous **rounded edges** that reduce dirt traps and are very easy-to-clean, maximizing hygienic conditions.




 **Effortless sliding of the grids.** Placing and adjusting the grids is also easier than ever. The epoxy-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.



 **Removable pull-out/push-in magnetic door gasket** to keep maximum hygiene and maintain the insulating properties.



 **Intuitive digital control** enabling to adjust temperature parameters easily and quickly.



Refrigeration cabinets

Avantis Line

Green Line

Essenzial Line

Options & Accessories



20

asber

20

asber

asber



Avantis Line

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700 L GN 2/1 Cabinets

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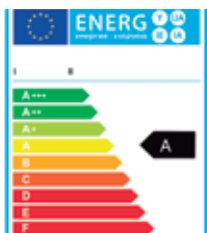
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Avantis cabinets

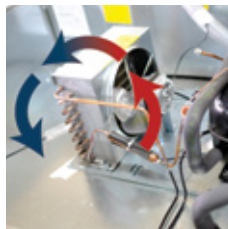
Features



Maximum energy savings

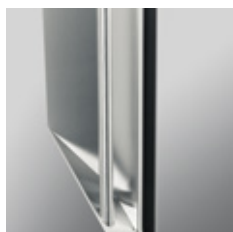
The low energy consumption has allowed to reach the letter A under the conditions defined in climate class V, ensuring maximum energy savings.

* The label complies with the delegated regulation (UE) 2015/1094 of the commission of 5th May 2015



High efficiency components

Low energy compressors, large area evaporators and high performing electronic fans that minimize temperature gains, reducing energy consumption.



Integrated stainless steel handle

Ergonomic, stainless steel made, robust, perfectly integrated handle ensures practical opening of the door that avoids dust and dirt collection, being extremely easy to clean.



Compact controller

Extra-large, screen touch controller with energy saving strategy and HACCP alarm system, which allows an easy temperature parameter adjustment ensuring the best food preservation.



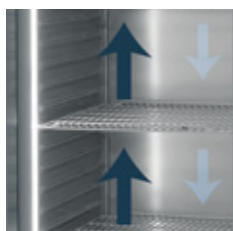
Insulation – 80 mm thickness

80 mm thickness CFC-free, high-density (40 kg/m³) polyurethane insulation, guarantees exceptional, long-term insulation and energy savings in all Avantis cabinets.



Internal LED light

Low energy consumption LED lighting to display the interior, standard in all cabinet models.



Intelligent Air Circulation system

Perfect temperature consistency with its innovative airflow design that encircles the food and ensures its proper conservation.



Automatic evaporation of defrost water

Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.



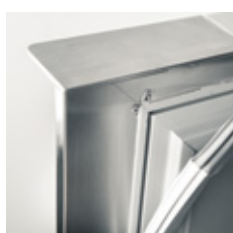
Height-adjustable stainless steel legs

Assembled stainless steel legs supplied as standard option. The height of the legs can be adjusted individually (95 mm – 115 mm) to enable convenient cleaning underneath the appliance. Foot pedal and castors are available as an option.



Stamped guides, sturdy wire grids

Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.



Removable door gasket

Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.



Self-closing hinged doors

Hinged doors with automatic return for a perfect closing that minimizes temperature gain and reduces energy consumption. Doors have a 120° dwell position and closes automatically at less than 90°.





Refrigeration cabinets Avantis Line



ACP-701 L



R: Right opening
L: Left opening



REFRIGERATORS 700 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 80 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Completely stainless steel made door with integrated handle and excellent finishing
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Equipped with a door lock in full door models.
- Extra-large, screen touch controller with easy adjustable parameters, energy saving mode and HACCP alarm system.
- Low energy consumption LED lighting to display the interior of the cabinet.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (95 mm – 115 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Stamped bottom panel with water drain especially designed to make cleaning operations quicker and easier.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 24 grid level positions for increased loading capacity, with 55 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class V conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Climatic Class	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ACP-701 R	19086494	1	5	A	333	610	166	693 x 875 x 2119
ACP-701 L	19086493	1	5	A	333	610	166	693 x 875 x 2119



ACP-1402

REFRIGERATORS 1400 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 80 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Completely stainless steel made door with integrated handle and excellent finishing
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Equipped with a door lock in full door models.
- Extra large, screen touch controller with easy adjustable parameters, energy saving mode and HACCP alarm system.
- Low energy consumption LED lighting to display the interior of the cabinet.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (95 mm – 115 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Stamped bottom panel with water drain especially designed to make cleaning operations quicker and easier.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 24 grid level positions for increased loading capacity, with 55 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV and V conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Climatic Class	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ACP-1402	19086495	2	4	A	540	1332	173	1358 x 875 x 2119
ACP-1402 V	19086496	2	5	C	829	1332	183	1358 x 875 x 2119



Refrigeration cabinets Avantis Line



ACN-701 L



R: Right opening
L: Left opening



FREEZER 700 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 80 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Completely stainless steel made door with integrated handle and excellent finishing
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Equipped with a door lock in full door models.
- Extra-large, screen touch controller with easy adjustable parameters, energy saving mode and HACCP alarm system.
- Low energy consumption LED lighting to display the interior of the cabinet.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Hot gas defrosting. The hot gas coming from compressor is used to make defrosting, instead of a heating element, achieving less energy consumption and reducing in half defrost time.
- Automatic evaporation of defrost water made also by hot gas coming from compressor, instead of an electric heater.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (95 mm – 115 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Stamped bottom panel with water drain especially designed to make cleaning operations quicker and easier.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 24 grid level positions for increased loading capacity, with 55 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -18 °C to -22 °C in climate Class V conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Climatic Class	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ACN-701 R	19086498	1	5	D	2754	610	525	693 x 875 x 2119
ACN-701 L	19086497	1	5	D	2754	610	525	693 x 875 x 2119



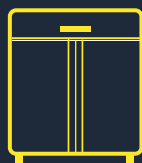
ACN-1402

FREEZER 1400 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 80 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Completely stainless steel made door with integrated handle and excellent finishing
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Equipped with a door lock in full door models.
- Extra large, screen touch controller with easy adjustable parameters, energy saving mode and HACCP alarm system.
- Low energy consumption LED lighting to display the interior of the cabinet.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Hot gas defrosting. The hot gas coming from compressor is used to make defrosting, instead of a heating element, achieving less energy consumption and reducing in half defrost time.
- Automatic evaporation of defrost water made also by hot gas coming from compressor, instead of an electric heater.
- Height-adjustable stainless steel legs. Height of the legs can be adjusted individually (95 mm – 115 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Stamped bottom panel with water drain especially designed to make cleaning operations quicker and easier.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 24 grid level positions for increased loading capacity, with 55 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -18 °C to -22 °C in climate Class IV and V conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Climatic Class	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ACN-1402	19086499	2	4	D	4482	1332	761	1358 x 875 x 2119
ACN-1402 V	19070322	2	5	D	4258	1332	836	1358 x 875 x 2119





Green Line

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Monoblock GN 2/1 Cabinets

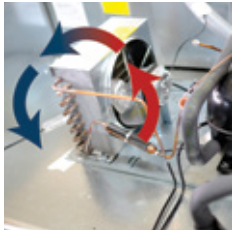
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Green cabinets

Features



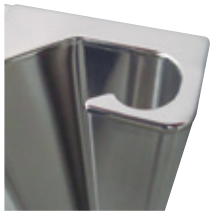
High efficiency components

Low energy compressors, large area evaporators and high performing electronic fans that minimize temperature gains, reducing energy consumption.



Intuitive digital control

Temperature parameters adjusted easily and quickly, enabling the highest quality and the best food preservation.



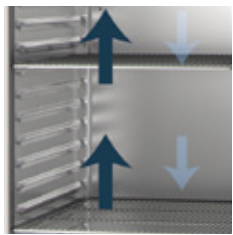
Integrated stainless steel handle

Ergonomic, full-length, robust, perfectly integrated handle ensures practical opening of the door that avoids dust and dirt collection, being extremely easy to clean.



Insulation – 60 mm thickness

Guarantees exceptional, long-term insulation and energy savings in every cabinet thanks to CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.



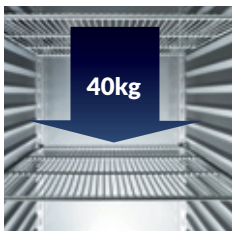
Intelligent Air Circulation System

Perfect temperature consistency with its innovative airflow design that encircles the food and ensures its proper conservation.



Internal LED light

Low energy consumption LED lighting to display the interior of the cabinet. Standard in display cabinets and as an option in stainless steel door cabinets.



Stamped guides, sturdy wire grids

Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.



Self-closing hinged doors

Hinged doors with automatic return for a perfect closing that minimizes temperature gain and reduces energy consumption. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.



Height-adjustable stainless steel legs

Assembled stainless steel legs supplied as standard option. The height of the legs can be adjusted individually (130 mm – 200 mm) to enable convenient cleaning underneath the appliance. Foot pedal and castors are available as an option.



Automatic evaporation of defrost water

Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption. As a result, food is not subject to harmful temperature fluctuations.



Removable door gasket

Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.



Stamped bottom panel

Stamped sheet with water drains especially designed to make cleaning operations quicker and easier, optimum for hygiene.





Refrigeration cabinets Green Line



GMCP-701 R

R: Right opening
L: Left opening



GMCP-702 R

R: Right opening
L: Left opening



MONOBLOCK REFRIGERATOR 700 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Compact Monoblock refrigeration system assembled in the top of the machine allows easy access for maintenance and optimizes storage capacity of the refrigerator.
- Intelligent forced draught system ensures homogeneous temperature in refrigerated compartment.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Stamped bottom panel with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 23 grid level positions for increased loading capacity, with 55 mm distance among them in full door version and 10 grid level positions with 55 mm distance among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1;
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GMCP-701 L	19072254	1	B	478	572	143	653 x 797 x 1996
GMCP-701 R	19072255	1	B	478	572	143	653 x 797 x 1996
GMCP-702 L	19072256	2 x 1/2	B	478	572	143	653 x 797 x 1996
GMCP-702 R	19072257	2 x 1/2	B	478	572	143	653 x 797 x 1996



GMCP-1402



GMCP-1403



GMCP-1404

MONOBLOCK REFRIGERATOR 1400 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Compact monoblock refrigeration system assembled in the top of the machine allows easy access for maintenance and optimizes storage capacity of the refrigerator.
- Intelligent forced draught system ensures homogeneous temperature in refrigerated compartment.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Stamped bottom panel with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 23 grid level positions for increased loading capacity, with 55 mm distance among them in full door version and 10 grid level positions with 55 mm distance among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1;
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GMCP-1402	19072258	2	C	854	1144	182	1318 x 797 x 1996
GMCP-1403	19072259	1 + 2 x 1/2	C	854	1144	182	1318 x 797 x 1996
GMCP-1404	19072260	4 x 1/2	C	854	1144	182	1318 x 797 x 1996



Refrigeration cabinets Green Line



GMCN-701 R

R: Right opening
L: Left opening



GMCN-702 R

R: Right opening
L: Left opening



MONOBLOCK FREEZER 700 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Compact monoblock refrigeration system assembled in the top of the machine allows easy access for maintenance and optimizes storage capacity of the refrigerator.
- Intelligent forced draught system ensures homogeneous temperature in refrigerated compartment.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Stamped bottom panel with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 23 grid level positions for increased loading capacity, with 55 mm distance among them in full door version and 10 grid level positions with 55 mm distance among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GMCN-701 L	19072264	1	D	2239	572	326	653 x 797 x 1996
GMCN-701 R	19072265	1	D	2239	572	326	653 x 797 x 1996
GMCN-702 L	19072266	2 x 1/2	D	2239	572	332	653 x 797 x 1996
GMCN-702 R	19072267	2 x 1/2	D	2239	572	332	653 x 797 x 1996



GMCN-1402



GMCN-1403



GMCN-1404

MONOBLOCK FREEZERS 1400 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing and minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Compact monoblock refrigeration system assembled in the top of the machine allows easy access for maintenance and optimize storage capacity of the refrigerator.
- Intelligent forced draught system ensures homogeneous temperature in refrigerated compartment.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Stamped bottom panel with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 23 grid level positions for increased loading capacity, with 55 mm distance among them in full door version and 10 grid level positions with 55 mm distance among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GMCN-1402	19072268	2	E	4720	1144	623	1318 x 797 x 1996
GMCN-1403	19072269	1 + 2 x 1/2	E	4720	1144	629	1318 x 797 x 1996
GMCN-1404	19072280	4 x 1/2	E	4720	1144	635	1318 x 797 x 1996



Refrigeration cabinets Green Line



GMCP-1402 GD



GMCP-701 R GD

R: Right opening
L: Left opening



MONOBLOCK REFRIGERATED DISPLAYS 700 – 1400 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handle.
- Hinged doors with automatic return for a perfect closing and minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Equipped with a door lock.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Compact monoblock refrigeration system assembled in the top of the machine allows easy access for maintenance and optimize storage capacity of the refrigerator.
- Intelligent forced draught system ensures homogeneous temperature in refrigerated compartment.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Internal, low energy consumption LED lighting to display the interior of the cabinet.
- Light ON-OFF button for a better internal visibility when doors are closed.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Stamped bottom panel with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 23 grid level positions for increased loading capacity with 55 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GMCP-701 L GD	19072261	1	C	765	572	149	653 x 797 x 1996
GMCP-701 R GD	19072262	1	C	765	572	149	653 x 797 x 1996
GMCP-1402 GD	19072263	2	C	1366	1144	195	1318 x 797 x 1996



GCP-701 R

R: Right opening
L: Left opening



GCP-702 R

R: Right opening
L: Left opening



REFRIGERATOR 700 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Stamped bottom panel with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 23 grid level positions for increased loading capacity, with 55 mm distance among them in full door version and 10 grid level positions with 55 mm distance among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1;
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCP-701 R	19038253	1	C	577	543	185	653 x 842 x 2040
GCP-701 L	19038252	1	C	577	543	185	653 x 842 x 2040
GCP-702 R	19038255	2 x 1/2	C	577	543	185	653 x 842 x 2040
GCP-702 L	19038254	2 x 1/2	C	577	543	185	653 x 842 x 2040



Refrigeration cabinets Green Line



GCP-1402



GCP-1403



GCP-1404

REFRIGERATORS 1400 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing and minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Stamped bottom panel with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 23 grid level positions for increased loading capacity, with 55 mm distance among them in full door version and 10 grid level positions with 55 mm distance among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCP-1402	19038181	2	C	998	1 186	205	1318 x 837 x 2040
GCP-1403	19038182	1 + 2 x 1/2	C	998	1 186	205	1318 x 837 x 2040
GCP-1404	19038183	4 x 1/2	C	998	1 186	205	1318 x 837 x 2040



GCN-701 R

R: Right opening
L: Left opening



GCN-702 R

R: Right opening
L: Left opening



FREEZERS 700 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Stamped bottom panel with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 23 grid level positions for increased loading capacity, with 55 mm distance among them in full door version and 10 grid level positions with 55 mm distance among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCN-701 R	19038258	1	D	2336	543	349	653 x 837 x 2040
GCN-701 L	19038257	1	D	2336	543	349	653 x 837 x 2040
GCN-702 R	19038260	2 x 1/2	D	2336	543	355	653 x 837 x 2040
GCN-702 L	19038259	2 x 1/2	D	2336	543	355	653 x 837 x 2040



Refrigeration cabinets Green Line



GCN-1402



GCN-1403



GCN-1404

FREEZERS 1400 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing and minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Stamped bottom panel with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 23 grid level positions for increased loading capacity, with 55 mm distance among them in full door version and 10 grid level positions with 55 mm distance among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCN-1402	19038188	2	E	4580	1 186	630	1318 x 837 x 2040
GCN-1403	19038189	1 + 2 x 1/2	E	4580	1 186	636	1318 x 837 x 2040
GCN-1404	19038190	4 x 1/2	E	4580	1 186	642	1318 x 837 x 2040



GCP-1402 GD



GCP-701 R GD

R: Right opening
L: Left opening



REFRIGERATED DISPLAYS 700 – 1400 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handle.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Equipped with a door lock.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Internal, low energy consumption LED lighting to display the interior of the cabinet.
- Light ON-OFF button for a better internal visibility when doors are closed.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Stamped bottom panel with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 23 grid level positions for increased loading capacity with 55 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCP-701 R GD	19038266	1	B	887	543	191	653 x 837 x 2040
GCP-701 L GD	19038265	1	B	887	543	191	653 x 837 x 2040
GCP-1402 GD	19038198	2	B	1597	1186	218	1318 x 837 x 2040



Refrigeration cabinets Green Line



GCN-1402 GD



GCN-701 R GD

R: Right opening
L: Left opening



FREEZER DISPLAYS 700 – 1400 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Triple-glazed doors insulated by a low thermal emissivity to reduce heat transfer and heated door frame so as to avoid add accumulation.
- Ergonomic, nickel-coated zamak door handle.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Equipped with a door lock.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Hot gas defrosting. The hot gas coming from compressor is used to make defrosting, instead of a heating element, achieving less energy consumption and reducing in half defrost time.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Internal, low energy consumption LED lighting to display the interior of the cabinet.
- Light ON-OFF button for a better internal visibility when doors are closed.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Stamped bottom panel with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 23 grid level positions for increased loading capacity with 55 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCN-701 R GD	19098666	1	G	5906	543	627	653 x 837 x 2040
GCN-701 L GD	19098647	1	G	5906	543	627	653 x 837 x 2040
GCN-1402 GD	19099794	2	F	9123	1186	965	1318 x 837 x 2040



GCPZ-702/2 R

COMBI REFRIGERATOR / REFRIGERATOR 700 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Two independent refrigerated compartments with separate compressor systems.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button in each compartment.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy (In upper compartment).
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier (in lower compartment).
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 10 grid level positions in each compartment for increased loading capacity, with 55 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 2/1 per each half door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature: of compartment I: 0 °C to +8 °C in climate Class IV conditions.
- Working temperature of compartment II: +5 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCPZ-702/2 R	19059717	2 x 1/2	D	679	261 + 232	230 + 230	653 x 837 x 2040
GCPZ-702/2 L	19059719	2 x 1/2	D	679	261 + 232	230 + 230	653 x 837 x 2040



Refrigeration cabinets Green Line



GCPZ-1402/2



GCPZ-1403/2

COMBI REFRIGERATOR / REFRIGERATOR 1400 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Two independent refrigerated compartments with separate compressor systems.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button in each compartment.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 23 grid level positions for increase loading capacity, with 55 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- Working temperature: of compartment I: 0 °C to +8 °C in climate Class IV conditions.
- Working temperature of compartment II: +5 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCPZ-1402/2	19059720	2	D	985	527 + 527	185 + 185	1318 x 837 x 2040
GCPZ-1403/2	19059721	1 + 2 x 1/2	D	985	527 + 527	185 + 185	1318 x 837 x 2040



R: Right opening
L: Left opening



GCPMZ-702 R

COMBI REFRIGERATOR/FREEZER 700 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- One half door for refrigeration and one half door for freezer, each one with independent compressor system.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button in each compartment.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy (Upper compartment).
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier (in lower compartment).
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Supply voltage: 230 V 1+N – 50 Hz.

REFRIGERATED COMPARTMENT:

- 9 grid level positions in each compartment for increased loading capacity, with 55 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 2/1 per each half door. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.

FROZEN COMPARTMENT:

- Equipped with 3 containers 543x540x100 mm in PVC.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21°C in climate Class IV conditions.

Model	Reference	Door No	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCPMZ-702 HC R	19059711	2 x 1/2	280 + 251	230 + 415	653 x 837 x 2040
GCPMZ-702 HC L	19059715	2 x 1/2	280 + 251	230 + 415	653 x 837 x 2040



Refrigeration cabinets Green Line



GCPNZ-1402/2

COMBI REFRIGERATOR/FREEZER 1400 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- One full door for refrigeration and one full door for freezer, each one with independent compressor system.
- 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button in each compartment.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Supply voltage: 230 V 1+N – 50 Hz.

REFRIGERATED COMPARTMENT:

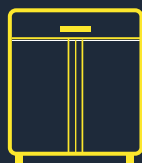
- 23 grid level positions for increased loading capacity, with 55 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 3 grids GN 2/1 per each full door. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Refrigerant gas: R600a Hydrocarbon (HC).
- Working temperature of 0°C to +8 °C in climate Class IV conditions.

FROZEN COMPARTMENT:

- 23 grid level positions for increased loading capacity, with 55 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 3 containers 543x540x100 mm in PVC.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21°C in climate Class IV conditions.

Model	Reference	Door No	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GCPNZ-1402/2 HC	19059716	2	544 + 544	185 + 369	1318 x 837 x 2040





Essenzial Line

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Essenzial cabinets

Features



Reinforced structure

Specially manufactured for intensive professional applications, featuring a very robust design with high-quality materials.



Intuitive digital control

Digital thermostat designed for the most demanding users, quickly and easily adjusts the parameters and the desired temperature. Elegant design with touch-sensitive keys, which always control the inside temperature of the unit. Performs and controls automatic defrosting.



Insulation

High-density (40 kg/m³) polyurethane insulation injected under high pressure, 50 mm thickness guarantees exceptional, long-term insulation and energy saving in every Asber cabinet.



Evaporator air circulation

Forced Air Circulation System ensures even temperature throughout the cabinet, guaranteeing the appropriated condition for the products stored in the cabinet.



Automatic evaporation of defrost water

Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption. As a result, food is not subject to harmful temperature fluctuations.



Removable guiding rails, sturdy wire grids

Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. The plastic-coated wire grids allow storage of different packaging types with a maximum loading capacity of up to 40 kg.



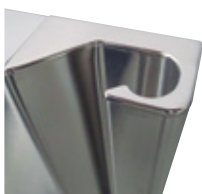
Height adjustable stainless steel legs

Assembled stainless steel legs supplied as standard option. The height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning underneath the appliance. Castors are available as an option.



Self-closing hinged doors

Hinged doors with automatic return for a perfect closing that minimizes temperature gain and reduces energy consumption. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.



Integrated stainless steel handle

Ergonomic, full-length, robust, perfectly integrated handle ensures practical opening of the door that avoids dust and dirt collection, being extremely easy to clean.



Removable door gasket

Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.





Refrigeration cabinets Essenzial Line



ECP-701 HC L

R: Right opening
L: Left opening



ECP-702 HC L

R: Right opening
L: Left opening



REFRIGERATOR 700 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle. Equipped with self-closing hinge system and open position fixing.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models as an option
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Equipped with an inside LED light as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids to improve protection, allow storage of different packaging types and a maximum loading capacity of up to 40 kg
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70 mm distance among them in full door version and 8 grid level positions with 70 mm distance among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Provided with 3 grid shelves GN 2/1 per each large door compartment.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECP-701 HC R	19060880	1	D	985	596	253	693 x 844 x 2008
ECP-701 HC L	19060879	1	D	985	596	253	693 x 844 x 2008
ECP-702 HC R	19060881	2 x 1/2	D	985	596	253	693 x 844 x 2008
ECP-702 HC L	19060882	2 x 1/2	D	985	596	253	693 x 844 x 2008



ECP-1402 HC



ECP-1403 HC



ECP-1404 HC

REFRIGERATORS 1400 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle. Equipped with self-closing hinge system and open position fixing.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models as an option.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Equipped with an inside LED light as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids to improve protection, allow storage of different packaging types and a maximum loading capacity of up to 40 kg
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70 mm distance among them in full door version and 8 grid level positions with 70 mm distance among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Provided with 3 grid shelves GN 2/1 per each large door compartment.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECP-1402 HC	19060902	2	E	1737	1301	336	1388 x 844 x 2008
ECP-1403 HC	19060904	1 + 2 x 1/2	E	1737	1301	336	1388 x 844 x 2008
ECP-1404 HC	19060906	4 x 1/2	E	1737	1301	336	1388 x 844 x 2008



Refrigeration cabinets Essenzial Line



ECN-701 HC L

R: Right opening
L: Left opening



ECN-702 HC L

R: Right opening
L: Left opening



FREEZERS 700 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle. Equipped with self-closing hinge system and open position fixing.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models as an option
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Equipped with an inside LED light as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids to improve protection, allow storage of different packaging types and a maximum loading capacity of up to 40 kg
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70 mm distance among them in full door version and 8 grid level positions with 70 mm distance among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Provided with 3 grid shelves GN 2/1 per each large door compartment.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21 °C in climate class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECN-701 HC R	19060872	1	D	2433	596	372	693 x 844 x 2008
ECN-701 HC L	19060871	1	D	2433	596	372	693 x 844 x 2008
ECN-702 HC R	19060874	2 x 1/2	D	2433	596	378	693 x 844 x 2008
ECN-702 HC L	19060875	2 x 1/2	D	2433	596	378	693 x 844 x 2008



ECN-1402 HC



ECN-1403 HC



ECN-1404 HC

FREEZERS 1400 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle. Equipped with self-closing hinge system and open position fixing.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models as an option
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Equipped with an inside LED light as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids to improve protection, allow storage of different packaging types and a maximum loading capacity of up to 40 kg
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70 mm distance among them in full door version and 8 grid level positions with 70 mm distance among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Provided with 3 grid shelves GN 2/1 per each large door compartment.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21 °C in climate class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECN-1402 HC	19060876	2	E	4623	1301	630	1388 x 844 x 2008
ECN-1403 HC	19060877	1 + 2 x 1/2	E	4623	1301	636	1388 x 844 x 2008
ECN-1404 HC	19060878	4 x 1/2	E	4623	1301	642	1388 x 844 x 2008



Refrigeration cabinets Essenzial Line



ECP-1402 HC GD



ECP-701 HC R GD

R: Right opening
L: Left opening



REFRIGERATED DISPLAYS 700 – 1400 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handle.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Equipped with a door lock as an option.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Equipped with an inside LED light as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids to improve protection, allow storage of different packaging types and a maximum loading capacity of up to 40 kg
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with a distance of 70 mm distance among them in full door version and 8 grid level positions with 70 mm distance among them in half door version.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Provided with 3 grid shelves GN 2/1 per each large door compartment.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECP-701 HC R GD	19078015	1	C	1576	596	253	693 x 844 x 2008
ECP-701 HC L GD	19078016	1	C	1576	596	253	693 x 844 x 2008
ECP-1402 HC GD	19078017	2	D	2779	1301	336	1388 x 844 x 2008



COMBI REFRIGERATOR / REFRIGERATOR 700 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Two independent refrigerated compartments with separate compressor systems.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button in each compartment.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy (in upper compartment).
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier (in lower compartment).
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 10 grid level positions in each compartment for increased loading capacity, with 55 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 2/1 per each half door.
- Refrigerant gas: R290a Hydrocarbon (HC).
- Working temperature of compartment I: 0 °C to +8 °C in climate Class IV conditions.
- Working temperature of compartment II: +5 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECP-702/2 HC R	19060886	2 x 1/2	D	679	596	566	693 x 844 x 2008
ECP-702/2 HC L	19060887	2 x 1/2	D	679	596	566	693 x 844 x 2008



Refrigeration cabinets Essenzial Line



ECP-1402/2



ECP-1403/2

COMBI REFRIGERATOR / REFRIGERATOR 1400 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Two independent refrigerated compartments with separate compressor systems.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button in each compartment.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy (in upper compartment).
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier (in lower compartment).
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increase loading capacity, with 70 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 3 grids GN 2/1 per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of compartment I: 0 °C to +8 °C in climate Class IV conditions.
- Working temperature of compartment II: +5 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECP-1402/2 HC	19060908	2	D	926	1052	506	1388 x 844 x 2008
ECP-1403/2 HC	19060909	1 + 2 x 1/2	D	926	1052	506	1388 x 844 x 2008



ECPM-702 HC L

COMBI REFRIGERATOR/FREEZER 700 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- One half door for refrigeration and one half door for freezer, each one with independent compressor system.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button in each compartment.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy (in upper compartment).
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier (in lower compartment).
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Supply voltage: 230 V 1+N – 50 Hz.

REFRIGERATED COMPARTMENT:

- 7 grid level positions in each compartment for increased loading capacity, with 70 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 2/1 per each half door. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.

FROZEN COMPARTMENT:

- Equipped with 3 containers 543x540x100 mm in PVC.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.

Model	Reference	Door No	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECPM-702 HC R	19099804	2 x 1/2	308 + 280	253 + 415	693 x 844 x 2008
ECPM-702 HC L	19099805	2 x 1/2	308 + 280	253 + 415	693 x 844 x 2008



Refrigeration cabinets Essenzial Line



ECPM-1403 HC



ECPM-1404 HC



ECPN-1402/2 HC

COMBI REFRIGERATOR/FREEZER 1400 L GN 2/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- One half door for a separated frozen compartment with own compressor system. For ECPN-1402/2 one full door is refrigerator and one full door is freezer.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button in each compartment.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy (in upper compartment).
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel with water drain especially designed to make cleaning operations quicker and easier (in lower compartment).
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Supply voltage: 230 V 1+N – 50 Hz.

REFRIGERATED COMPARTMENT:

- 18 grid level positions for increased loading capacity, with 70 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 3 grids GN 2/1 per each full door and 1 grid per half door Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.

FROZEN COMPARTMENT:

- 18 grid level positions for increased loading capacity, with 70 mm distance among them.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible rails.
- Equipped with 3 containers 543x540x100 mm in PVC.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21°C in climate Class IV conditions

Model	Reference	Door No	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECPM-1403 HC	19079589	1 + 2 x 1/2	944 + 295	253 + 435	1388 x 844 x 2008
ECPM-1404 HC	19099798	4 x 1/2	940 + 295	253 + 441	1388 x 844 x 2008
ECPN-1402/2 HC	19060870	2	610 + 610	253 + 369	1388 x 844 x 2008



ECP-601 HC L

R: Right opening
L: Left opening



ECP-602 HC L

R: Right opening
L: Left opening



REFRIGERATORS 600 L

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models as an option
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Bottom built unit condenser, covered with a "Ventilation Gill" which keeps the cooling unit system ventilated, for easier handling of the parts, allowing faster and more efficient maintenance operation.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel made of a single sheet, with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with 70 mm distance among them in full door version and 8 grid level positions with 70 mm distance among them in half door version.
- Equipped with 3 grids 560x542 mm per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECP-601 HC R	19060963	1	D	923	506	253	693 x 734 x 2067
ECP-601 HC L	19060972	1	D	923	506	253	693 x 734 x 2067
ECP-602 HC R	19060976	2 x 1/2	D	923	506	253	693 x 734 x 2067
ECP-602 HC L	19060978	2 x 1/2	D	923	506	253	693 x 734 x 2067



Refrigeration cabinets Essenzial Line



ECP-1202 HC



ECP-1203 HC



ECP-1204 HC

REFRIGERATORS 1200 L

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Equipped with a door lock in full door models as an option
- Luminous start-stop light button.
- Bottom built unit condenser, covered with a "Ventilation Gill" which keeps the cooling unit system ventilated, for easier handling of the parts, allowing faster and more efficient maintenance operation.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel made of a single sheet, with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with 70 mm distance among them in full door version and 8 grid level positions with 70 mm distance among them in half door version.
- Equipped with 3 grids 560x542 mm and 3 grids 560x158 mm per each full door, for higher storage capacity.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECP-1202 HC	19060992	2	E	1727	1109	336	1388 x 734 x 2067
ECP-1203 HC	19060993	1 + 2 x 1/2	E	1727	1109	336	1388 x 734 x 2067
ECP-1204 HC	19060994	4 x 1/2	E	1727	1109	336	1388 x 734 x 2067



ECN-601 L

R: Right opening
L: Left opening



ECN-602 L

R: Right opening
L: Left opening



FREEZERS 600 L

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock in full door models as an option.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Bottom built unit condenser, covered with a "Ventilation Gill" which keeps the cooling unit system ventilated, for easier handling of the parts, allowing faster and more efficient maintenance operation.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel made of a single sheet, with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with 70 mm distance among them in full door version and 8 grid level positions with 70 mm distance among them in half door version.
- Equipped with 3 grids 560x542 mm per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECN-601 HC R	19060940	1	D	2485	506	372	693 x 734 x 2067
ECN-601 HC L	19060950	1	D	2485	506	372	693 x 734 x 2067
ECN-602 HC R	19060952	2 x 1/2	D	2485	506	378	693 x 734 x 2067
ECN-602 HC L	19060953	2 x 1/2	D	2485	506	378	693 x 734 x 2067



Refrigeration cabinets Essenzial Line



ECN-1202 HC



ECN-1203 HC



ECN-1204 HC

FREEZERS 1200 L

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Equipped with a door lock in full door models as an option
- Luminous start-stop light button.
- Bottom built unit condenser, covered with a "Ventilation Gill" which keeps the cooling unit system ventilated, for easier handling of the parts, allowing faster and more efficient maintenance operation.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel made of a single sheet, with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions for increased loading capacity, with 70 mm distance among them in full door version and 8 grid level positions with 70 mm distance among them in half door version.
- Equipped with 3 grids 560x542 mm and 3 grids 560x158 mm per each full door, for higher storage capacity.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECN-1202 HC	19060954	2	E	4997	1109	630	1388 x 734 x 2067
ECN-1203 HC	19060956	1 + 2 x 1/2	E	4997	1109	636	1388 x 734 x 2067
ECN-1204 HC	19060957	4 x 1/2	E	4997	1109	642	1388 x 734 x 2067



ECP-1202 HC GD



ECP-601 HC L GD

R: Right opening
L: Left opening



REFRIGERATED DISPLAYS 600 L – 1200 L

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handle.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Bottom built unit condenser, covered with a "Ventilation Gill" which keeps the cooling unit system ventilated, for easier handling of the parts, allowing faster and more efficient maintenance operation.
- Luminous start-stop light button.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Equipped with an inside LED light as an option.
- Light ON-OFF button for a better internal visibility when doors are closed.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel made of a single sheet, with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 18 grid level positions per each full door for increased loading capacity with 70 mm distance among them.
- Equipped with 3 grids 560x542 mm per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECP-601 HC R GD	19099795	1	C	1477	506	253	693 x 734 x 2067
ECP-601 HC L GD	19099796	1	C	1477	506	253	693 x 734 x 2067
ECP-1202 HC GD	19099797	2	D	2763	1109	336	1388 x 734 x 2067



Refrigeration cabinets Essenzial Line



ECPM-602 HC L

R: Right opening
L: Left opening



COMBI REFRIGERATOR/FREEZER 600 L

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- One half door for refrigeration and one half door for freezer, each one with independent compressor system.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button in each compartment.
- Bottom built unit condenser, covered with a "Ventilation Gill" which keeps the cooling unit system ventilated, for easier handling of the parts, allowing faster and more efficient maintenance operation.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy. (Upper compartment).
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel made of a single sheet, with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Supply voltage: 230 V 1+N – 50 Hz.

REFRIGERATED COMPARTMENT:

- 8 grid level positions for increased loading capacity with 70 mm distance among them.
- Equipped with 1 grid 560x542 mm per each half door. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.

FROZEN COMPARTMENT:

- Equipped with 3 containers 543x540x100 mm in PVC.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.

Model	Reference	Door No	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECPM-602 HC R	19099806	2 x 1/2	263 + 239	253 + 415	693 x 734 x 2067
ECPM-602 HC L	19099807	2 x 1/2	263 + 239	253 + 415	693 x 734 x 2067



ECPM-1203



ECPM-1204



ECPN-1202/2

COMBI REFRIGERATOR/FREEZER 1200 L

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- One half door for a separated frozen compartment with own compressor system. For ECPM-1202/2 one full door is refrigerator and one full door is freezer.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button in each compartment.
- Bottom built unit condenser, covered with a "Ventilation Gill" which keeps the cooling unit system ventilated, for easier handling of the parts, allowing faster and more efficient maintenance operation.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel made of a single sheet, with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Supply voltage: 230 V 1+N – 50 Hz.

REFRIGERATED COMPARTMENT:

- 18 grid level positions for increased loading capacity, with 70 mm distance among them in full door version and 8 grid level positions in half door version.
- Equipped with 3 grids 560x542 mm per each full door or 1 grid 560x542 mm per each half door. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.

FROZEN COMPARTMENT:

- 18 grid level positions for increased loading capacity, with 70 mm distance among them in full door version.
- Equipped with 3 containers 543x540x100 mm in PVC in half door version and 3 grids 560x542mm in full door version.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.

Model	Reference	Door No	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECPM-1203 HC	19073555	1 + 2 x 1/2	944 + 295	253 + 375	1388 x 734 x 2067
ECPM-1204 HC	19099799	4 x 1/2	940 + 295	253 + 381	1388 x 734 x 2067
ECPN-1202/2 HC	19060939	2	521 + 521	253 + 369	1388 x 734 x 2067



Refrigeration cabinets Essenzial Line



ECPB-701 L

R: Right opening
L: Left opening



BAKERY REFRIGERATED CABINETS AND FREEZERS EURONORM (400X600)

- Specially manufactured in high-quality stainless steel for professional bakery applications, featuring a very robust design, perfect finishing and interior dimensions to house pastry trays.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock as optional.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel made of a single sheet, with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- 20 grid level positions for increased loading capacity, with 60 mm distance among them
- Equipped with 3 grids 600x400 mm, ideal to be used in bakery applications.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C for refrigeration and -16°C to -21°C in freezing in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECPB-701 HC R	19060898	1	E	936	582	253	760 x 747 x 2006
ECPB-701 HC L	19060901	1	E	936	582	253	760 x 747 x 2006
ECNB-701 HC R	19099801	1	E	2433	582	378	760 x 747 x 2006
ECNB-701 HC L	19099802	1	E	2433	582	378	760 x 747 x 2006



ECF-601 R

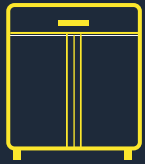
R: Right opening
L: Left opening



FISH CABINETS EURONORM CONTAINER (400X600)

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design, perfect finishing and interior dimensions to house fish/seafood drawers.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.
- Equipped with a door lock.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design, specially suitable to store refrigerated fish or seafood products.
- Door switch stops the fan when door is opened to avoid cold air exiting the interior, thus saving energy.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Foot pedal and castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools.
- Specially designed to provide high humidity and constant temperature throughout all the drawers.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Bottom panel made of a single sheet, with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 7 internal high-capacity drawers 640x400x120 mm for fish, made of sanitary PVC with a stainless steel perforated base.
- Individual drainage of each drawer to the general drainage system, removable for cleaning of the cabinet.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -4 °C to -1 °C in climate Class IV conditions, specially suitable to store refrigerated fish or seafood products.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Gross volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ECF-601 HC R	19060758	1	582	245	760 x 747 x 2006
ECF-601 HC L	19060759	1	582	245	760 x 747 x 2006



Refrigeration cabinets

Options
Accessories

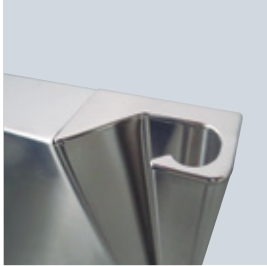


Options OEM

The following options are suitable for customisation.

DOOR – HANDLE

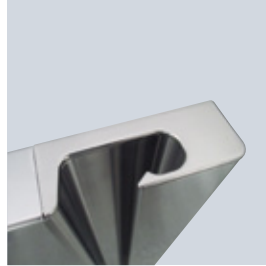
Following handles are available for Avantis, Green and Essenzial Line.



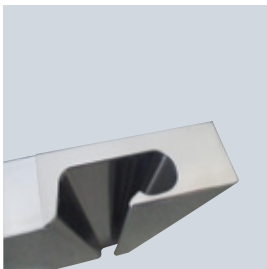
Handle option 1



Handle option 2



Handle option 3



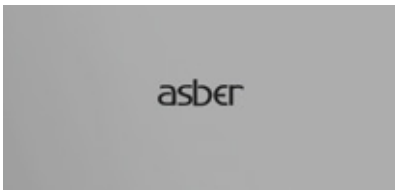
Handle option 4



Handle option 5

CONTROL PANEL – STICKER

We can create a unique sticker with your proposed colours and design.



Asber logo



Sticker option 1



Sticker option 2

PUNCHING – VENTILATION GILL

There are many designs available, share your idea with us and we will provide you with a solution without compromising the ventilation.



Ventilation option 1



Ventilation option 2



Ventilation option 3

OPTIONS AVANTIS CABINETS

Model	Model description	LED light	Back in Stainless steel	Lock	Castor	Frame Heater	UK Plug	Opening Pedal	60Hz version	Remote Group	Expansion valve*	
		LED	BS	LC	C	FH	CI	PD	60Hz	RG	EV	
AVANTIS LINE CABINETS												
ACP-701	Refrigerator 700 L, 1 door	std.	●	std.	●	●	●	●	●	●	●	
ACP-1402	Refrigerator 1400 L, 2 doors	std.	●	std.	●	●	●	●	●	●	●	
ACN-701	Refrigerator 700 L, 1 door	std.	●	std.	●	std.	●	●	●	●	●	
ACN-1402	Refrigerator 1400 L, 2 doors	std.	●	std.	●	std.	●	●	●	●	●	

OPTIONS GREEN CABINETS

Model	Model description	LED light	Back in Stainless steel	Lock	Castor	Frame Heater	UK Plug	Opening Pedal	60Hz version	Remote Group	Expansion valve*	
		LED	BS	LC	C	FH	CI	PD	60Hz	RG	EV	
GREEN LINE CABINETS												
MONOBLOCK GN 2/1 STORAGE CABINETS												
GMCP-701	Refrigerator 700 L, 1 door	●	●	std.	●	●	●	●	●	●	●	
GMCP-702	Refrigerator 700 L, 2 doors	●	●	-	●	●	●	-	●	●	●	
GMCP-1402	Refrigerator 1400 L, 2 doors	●	●	std.	●	●	●	●	●	●	●	
GMCP-1403	Refrigerator 1400 L, 3 doors	●	●	-	●	●	●	-	●	●	●	
GMCP-1404	Refrigerator 1400 L, 4 doors	●	●	-	●	●	●	-	●	●	●	
GMCP-701 GD	Monoblock Refrigerated display 700 L	std.	●	std.	●	●	●	●	●	●	●	
GMCP-1402 GD	Monoblock Refrigerated display 1400 L	std.	●	std.	●	●	●	●	●	●	●	
GMCN-701	Freezer 700 L, 1 door	●	●	std.	●	std.	●	●	●	●	●	
GMCN-702	Freezer 700 L, 2 doors	●	●	-	●	std.	●	-	●	●	●	
GMCN-1402	Freezer 1400 L, 2 doors	●	●	std.	●	std.	●	●	●	●	●	
GMCN-1403	Freezer 1400 L, 3 doors	●	●	-	●	std.	●	-	●	●	●	
GMCN-1404	Freezer 1400 L, 4 doors	●	●	-	●	std.	●	-	●	●	●	
GN 2/1 STORAGE CABINETS												
GCP-701	Refrigerator 700 L, 1 door	●	●	std.	●	●	●	●	●	●	●	
GCP-702	Refrigerator 700 L, 2 doors	●	●	-	●	●	●	-	●	●	●	
GCP-701 GD	Refrigerated display 700 L	std.	●	std.	●	●	●	●	●	●	●	
GCP-1402 GD	Refrigerated display 1400 L	std.	●	std.	●	●	●	●	●	●	●	
GCP-1402	Refrigerator 1400 L, 2 doors	●	●	std.	●	●	●	●	●	●	●	
GCP-1403	Refrigerator 1400 L, 3 doors	●	●	-	●	●	●	-	●	●	●	
GCP-1404	Refrigerator 1400 L, 4 doors	●	●	-	●	●	●	-	●	●	●	
GCN-701	Freezer 700 L, 1 door	●	●	std.	●	std.	●	●	●	●	●	
GCN-702	Freezer 700 L, 2 doors	●	●	-	●	std.	●	-	●	●	●	
GCN-1402	Freezer 1400 L, 2 doors	●	●	std.	●	std.	●	●	●	●	●	
GCN-1403	Freezer 1400 L, 3 doors	●	●	-	●	std.	●	-	●	●	●	
GCN-1404	Freezer 1400 L, 4 doors	●	●	-	●	std.	●	-	●	●	●	
GCN-701 GD	Freezer display 700 L	std.	●	std.	●	std.	●	●	●	●	●	
GCN-1402 GD	Freezer display 1400 L	std.	●	std.	●	std.	●	●	●	●	●	
GCPZ-702/2	Combi refrig./refrig. 700 L	-	●	-	●	●	●	-	●	-	-	
GCPZ-1402/2	Combi refrig./refrig. 1400 L, 2 doors	-	●	std.	●	●	●	●	●	-	-	
GCPMZ-702	Combi refrig./freezer 700 L	-	●	-	●	●	●	-	●	-	-	
GCPNZ-1402	Combi refrig./freezer 1400 L, 2 doors	-	●	std.	●	●	●	●	●	-	-	

* Only in Remote Group (RG) version



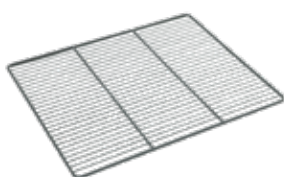
OPTIONS ESSENZIAL CABINETS

Model	Model description	LED light	Back in Stainless steel	Lock	Castor	Frame Heater	UK Plug	Opening Pedal	60Hz version	Remote Group	Expansion valve*
		LED	BS	LC	C	FH	CI	PD	60Hz	RG	EV
ESSENZIAL STORAGE CABINETS											
GN 2/1 STORAGE CABINETS											
ECP-701	Refrigerator 700 L, 1 door	●	●	●	●	●	●	●	●	●	●
ECP-702	Refrigerator 700 L, 2 doors	●	●	-	●	●	●	-	●	●	●
ECP-1402	Refrigerator 1400 L, 2 doors	●	●	●	●	●	●	●	●	●	●
ECP-1403	Refrigerator 1400 L, 3 doors	●	●	-	●	●	●	-	●	●	●
ECP-1404	Refrigerator 1400 L, 4 doors	●	●	-	●	●	●	-	●	●	●
ECP-701 GD	Refrigerated display 700 L	●	●	●	●	●	●	●	●	●	●
ECP-1402 GD	Refrigerated display 1400 L	●	●	●	●	●	●	●	●	●	●
ECN-701	Freezer 700 L, 1 door	●	●	●	●	std.	●	●	●	●	●
ECN-702	Freezer 700 L, 2 doors	●	●	-	●	std.	●	-	●	●	●
ECN-1402	Freezer 1400 L, 2 doors	●	●	●	●	std.	●	●	●	●	●
ECN-1403	Freezer 1400 L, 3 doors	●	●	-	●	std.	●	-	●	●	●
ECN-1404	Freezer 1400 L, 4 doors	●	●	-	●	std.	●	-	●	●	●
ECP-702/2 L	Combi refrig./refrig. 700 L	-	●	-	●	●	●	-	●	-	-
ECP-1402/2	Combi refrig./refrig. 1400 L, 2 doors	-	●	●	●	●	●	●	●	-	-
ECP-1403/2	Combi refrig./refrig. 1400 L GN 2/1, 3 doors	-	●	-	●	●	●	-	●	-	-
ECPM-702 HC L	Combi refrig./freezer 700 L	-	●	-	●	●	●	-	●	-	-
ECPN-1402/2 HC	Combi refrig./freezer 1400 L, 2 doors	-	●	●	●	●	●	●	●	-	-
ECPM-1403 HC	Combi refrig./freezer 1400 L, 3 doors	-	●	-	●	●	●	-	●	-	-
ECPM-1404 HC	Combi refrig./freezer 1400 L, 4 doors	-	●	-	●	●	●	-	●	-	-
SNACK STORAGE CABINETS											
ECP-601	Refrigerator 600 L, 1 door	●	●	●	●	●	●	●	●	●	●
ECP-602	Refrigerator 600 L, 2 doors	●	●	-	●	●	●	-	●	●	●
ECP-1202	Refrigerator 1200 L, 2 doors	●	●	●	●	●	●	●	●	●	●
ECP-1203	Refrigerator 1200 L, 3 doors	●	●	-	●	●	●	-	●	●	●
ECP-1204	Refrigerator 1200 L, 4 doors	●	●	-	●	●	●	-	●	●	●
ECP-601 GD	Refrigerated display 600 L	●	●	●	●	●	●	●	●	●	●
ECP-1202 GD	Refrigerated display 1200 L	●	●	●	●	●	●	●	●	●	●
ECN-601	Freezer 600 L, 1 door	●	●	●	●	std.	●	●	●	●	●
ECN-602	Freezer 600 L, 2 doors	●	●	-	●	std.	●	-	●	●	●
ECN-1202	Freezer 1200 L, 2 doors	●	●	●	●	std.	●	●	●	●	●
ECN-1203	Freezer 1200 L, 3 doors	●	●	-	●	std.	●	-	●	●	●
ECN-1204	Freezer 1200 L, 4 doors	●	●	-	●	std.	●	-	●	●	●
ECPM-602 HC L	Combi refrig./freezer 600 L	-	●	-	●	●	●	-	●	-	-
ECPN-1202/2 HC	Combi refrig./freezer 1200 L, 2 doors	-	●	●	●	●	●	●	●	-	-
ECPM-1203 HC	Combi refrig./freezer 1200 L, 3 doors	-	●	-	●	●	●	-	●	-	-
ECPM-1204 HC	Combi refrig./freezer 1200 L, 4 doors	-	●	-	●	●	●	-	●	-	-
BAKERY AND FISH CABINETS											
ECPB-701 HC	Refrigerated bakery 1 door	●	●	●	●	●	●	●	●	●	●
ECNB-701 HC	Freezer bakery 1 door		●	●	●	std.	●	●	●	●	●
ECF-601	Fish	●	●	●	●	●	●	●	●	●	●

* Only in Remote Group (RG) version



GRIDS, BASKETS & RAILS



Model	Reference	Dimensions (mm)	Cabinet series	Description
GRIDS				
SHC700	19097787	650 x 530	All 700L, 1400L	Epoxy-coated GN 2/1 wire grid
SHC700 SS	19099972	650 x 530	All 700L, 1400L	Stainless steel GN 2/1 wire grid
SHC600B	19097772	560 x 542	600L, 1200L	Epoxy-coated wire grid for 600L
SHC600S	19097785	500 x 158	1200L	Epoxy-coated wire central grid for 1200L
SHT800P	19097776	600 x 400	Bakery	Epoxy-coated wire grid for bakery
CABINET-BASKETS				
FC600	19097770	530 x 540 x 100	Freezer chamber of dual temperature cabinets	Sanitary PVC made basket for freezer compartment
ACPP600	19097771	600 x 400 x 120	Fish Cabinet	Sanitary PVC made basket for fish cabinet
PB550	19097758	550 x 350	Fish Cabinet	Fish basket stainless steel filters
CABINET-RAILS				
SGT700	19023974	562	Green & Avantis 1400L Cabinets	Guides kit for GN 2/1 grid support
SGC700	19099984	662	Essenzial GN 2/1 cabinets	Guides kit for GN 2/1 grid support
SGC700B	19099967	622	Pastry 1400 L Essenzial	Guides kit EN60x40 grid support
AGP485	19033558	496	Fish and Bakery cabinets	Guides kit for EN60x40 grid support
PK700	19078107	-	Essenzial cabinets	Bakery zippers kit for Essenzial GN 2/1 cabinets



CASTORS, DOOR ORIENTATION KIT AND DEFROST WATER EVAPORATION KIT

Model	Reference	Cabinet series	Description
DFECK	19099983	All remote group cabinets	Aut. evap. tray kit - remote cabinets
S4R-AV	19070245	Avantis Cabinets	4 castors with diameter 80mm, 2 with brakes
S4R	19004383	Green & Essenzial cabinets	4 castors with diameter 100mm, 2 with brakes
CDOC01	19098278	600 L, 700 L, Bakery and Fish cabinet	Kit door orientation change. Right to left
CDOC02	19098279	600 L, 700 L, Bakery and Fish cabinet	Kit door orientation change. Left to right
KP700R	19100056	700 L cabinets right opening	Kit pedal right ACP/GCP/ECP-701
KP700L	19100057	700 L cabinets left opening	Kit pedal left ACP/GCP/ECP-701
KP1400G	19100058	Avantis & Green 1400 L cabinets	Kit pedal ACP/GCP-1402
KP1400E	19100059	Essenzial 1400 L cabinets	Kit pedal ECP-1402

WI-FI KIT

Model	Reference	Cabinet series
EVCO WIFI	19100564	Avantis Cabinets



Refrigeration counters

Avantis Line

Green Line

Essenzial Line

Options & Accessories



Avantis

18
18°C

asber



Avantis Line

Features74

700 mm GN 1/1 Counters

Refrigerated counters 700 mm GN 1/1.....76

Refrigerated counters 700 mm GN 1/1 with drawers77

Freezer counters 700 mm GN 1/1.....78

Display counters 700 mm GN 1/179



Avantis counters

Features



Reinforced structure

700 mm width structure, specially manufactured for intensive professional applications, featuring a very robust design with high-quality materials and perfect finishing.



Insulation – 60 mm thickness

60 mm thickness CFC-free, high-density (40 kg/m³) polyurethane insulation ensures outstanding performance allowing to achieve the best energy efficiency ratios energy saving.



Working tops

Heavy-duty 30 mm CFC-free, high density (40 kg/m³) polyurethane injected, and stainless steel constructed working tops with 100 mm high splash-back as standard option. Additional configurations available such as without splash-back, without top and granite top.



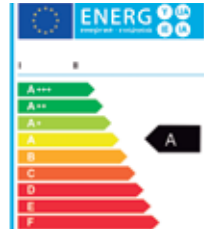
Front breathing

Unit condenser compartment is designed in such a way that absorbs and expels the necessary air to dissipate the heat of the condenser through the front panel itself. Allowing the machine to be embedded without penalizing performance



Stainless steel telescopic sliding drawers

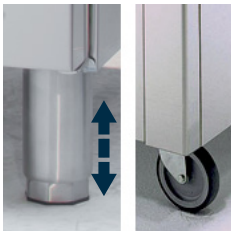
Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface.



Maximum energy savings

The low energy consumption has allowed to reach the letter A under the conditions defined in climate class V, ensuring the maximum energy savings.

* The label complies with the delegated regulation (UE) 2015/1094 of the commission of 5th May 2015



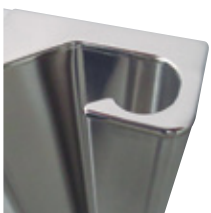
Height-adjustable stainless steel legs

Assembled stainless steel legs supplied as standard option. The height of the legs can be adjusted individually (130 mm - 200 mm) to enable convenient cleaning underneath the appliance. Castors are available as an option.



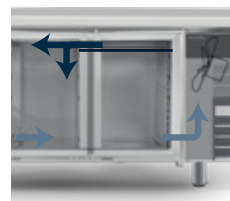
Removable guiding rails, sturdy wire grids

Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.



Door with integrated handle and removable gasket

Ergonomic, full-length, robust, perfectly integrated handle ensures practical opening of the door that avoids dust and dirt collection, being extremely easy to clean. Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.



Intelligent Air Circulation System

The location of the evaporator along with an air circulation channel ensure a perfect air-flow which guarantees a homogeneous temperature distribution inside the cooling chamber thus guaranteeing products proper conservation.



Automatic evaporation of defrost water

Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption. As a result, food is not subject to harmful temperature fluctuations.



Compact controller

Extra-large, screen touch controller with energy saving strategy and HACCP alarm system, which allows an easy temperature parameter adjustment ensuring the best food preservation. It also offers a Bluetooth data logger as an option.



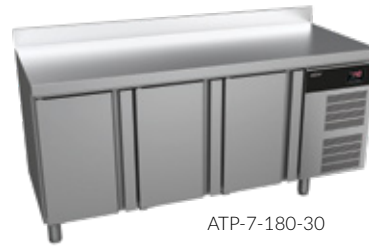
Refrigeration counters Avantis Line



ATP-7-135-20



ATP-7-135-20 LR

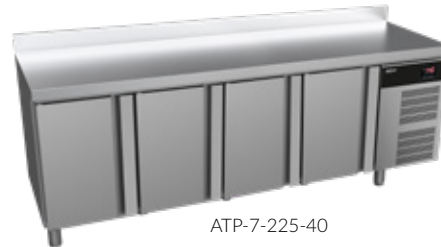


ATP-7-180-30

R: Right opening
L: Left opening



ATP-7-180-30 LLR



ATP-7-225-40



ATP-7-225-40 LRLR

REFRIGERATED COUNTERS 700 MM GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 30 mm injected and stainless steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Fully 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing and minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Extra-large, screen touch controller with easy adjustable parameters, energy saving mode and HACCP alarm system.
- Pivotal front panel with front breathing design allowing machine to be embedded without penalizing performance.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 13 grid level positions for increased loading capacity, with 36 mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class V conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ATP-7-135-20	19099483	2	A	345	302	160	1342 x 700 x 850
ATP-7-135-20 LR	19099484	2	A	345	302	160	1342 x 700 x 850
ATP-7-180-30	19099485	3	A	453	446	160	1792 x 700 x 850
ATP-7-180-30 LLR	19099486	3	A	453	446	160	1792 x 700 x 850
ATP-7-225-40	19099487	4	A	584	590	160	2242 x 700 x 850
ATP-7-225-40 LRLR	19099488	4	A	584	590	160	2242 x 700 x 850



ATP-7-135-04



ATP-7-180-06



ATP-7-225-08

REFRIGERATED COUNTERS 700 MM GN 1/1 WITH DRAWERS

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 30 mm injected and stainless steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Fully 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers and avoids dust and dirt collection.
- Extra-large, screen touch controller with easy adjustable parameters, energy saving mode and HACCP alarm system.
- Pivotal front panel with front breathing design allowing machine to be embedded without penalizing performance.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 13 grid level positions for increased loading capacity, with 36 mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class V conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

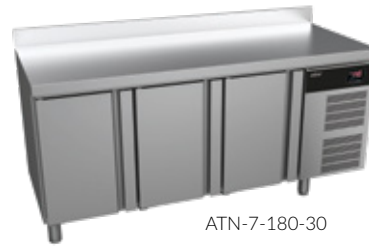
Model	Reference	Door-Drawer No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ATP-7-135-12	19099489	1 – 2 x 1/2	A	345	302	160	1342 x 700 x 850
ATP-7-135-04	19099650	0 – 4 x 1/2	A	345	302	160	1342 x 700 x 850
ATP-7-180-22	19099651	2 – 2 x 1/2	A	453	446	160	1792 x 700 x 850
ATP-7-180-14	19099652	1 – 4 x 1/2	A	453	446	160	1792 x 700 x 850
ATP-7-180-06	19099653	0 – 6 x 1/2	A	453	446	160	1792 x 700 x 850
ATP-7-225-32	19099654	3 – 2 x 1/2	A	584	590	160	2242 x 700 x 850
ATP-7-225-24	19099655	2 – 4 x 1/2	A	584	590	160	2242 x 700 x 850
ATP-7-225-16	19099656	1 – 6 x 1/2	A	584	590	160	2242 x 700 x 850
ATP-7-225-08	19099657	0 – 8 x 1/2	A	584	590	160	2242 x 700 x 850



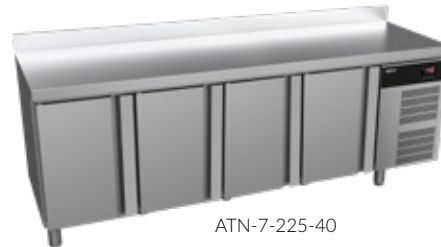
Refrigeration counters Avantis Line



ATN-7-135-20



ATN-7-180-30



ATN-7-225-40

FREEZER COUNTERS 700 MM GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 30 mm injected and stainless steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Fully 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door that avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing and minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Extra-large, screen touch controller with easy adjustable parameters, energy saving mode and HACCP alarm system.
- Pivotal front panel with front breathing design allowing machine to be embedded without penalizing performance.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Hot gas defrosting. The hot gas coming from compressor is used to make defrosting, instead of a heating element, achieving less energy consumption and reducing in half defrost time.
- Automatic evaporation of defrost water made also by hot gas coming from compressor, instead of an electric heater.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 13 grid level positions for increased loading capacity, with 36 mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -18 °C to -22 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ATN-7-135-20	19099658	2	D	2220	302	307	1342 x 700 x 850
ATN-7-135-20 LR	19099659	2	D	2220	302	307	1342 x 700 x 850
ATN-7-180-30	19099660	3	D	2752	446	316	1792 x 700 x 850
ATN-7-180-30 LLR	19099661	3	D	2752	446	316	1792 x 700 x 850
ATN-7-225-40	19099662	4	D	2825	590	325	2242 x 700 x 850
ATN-7-225-40 LRLR	19099663	4	D	2825	590	325	2242 x 700 x 850



ATP-7-135-20 GD



ATP-7-180-30 GD



ATP-7-225-40 GD

DISPLAY COUNTERS 700 MM GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 30 mm injected and stainless steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Fully 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handles.
- Hinged doors with automatic return for a perfect closing and minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Extra-large, screen touch controller with easy adjustable parameters, energy saving mode and HACCP alarm system.
- Pivotal front panel with front breathing design allowing machine to be embedded without penalizing performance.
- “Ventilation Gill” on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation system ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Internal, low energy consumption LED lighting to display the interior of the counter.
- Light ON-OFF button for a better internal visibility when doors are closed.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 13 grid level positions for increased loading capacity, with 36 mm among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- Working temperature of +0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ATP-7-135-20 GD	19099664	2	B	677	302	170	1342 x 700 x 850
ATP-7-180-30 GD	19099665	3	B	725	446	170	1792 x 700 x 850
ATP-7-225-40 GD	19099666	4	B	934	590	170	2242 x 700 x 850





Green Line

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Green counters

Features



Reinforced structure

700 mm width structure, specially manufactured for intensive professional applications, featuring a very robust design with high-quality materials and perfect finishing.



Door with integrated handle and removable gasket

Ergonomic, full-length, robust, perfectly integrated handle ensures practical opening of the door that avoids dust and dirt collection, being extremely easy to clean. Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.



Working tops

Heavy-duty 30 mm CFC-free, high density (40 kg/m³) polyurethane injected, and stainless steel constructed working tops with 100 mm high splash-back as standard option. Additional configurations available such as without splash-back, without top and granite top.



Front breathing

Unit condenser compartment is designed in such a way that absorbs and expels the necessary air to dissipate the heat of the condenser through the front panel itself. Allowing the machine to be embedded without penalizing performance



Stainless steel telescopic sliding drawers

Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface.



Insulation – 60 mm thickness

60 mm thickness CFC-free, high-density (40 kg/m³) polyurethane insulation ensures an outstanding performance allowing to achieve the best energy efficiency ratios energy saving.



Height-adjustable stainless steel legs

Assembled stainless steel legs supplied as standard option. The height of the legs can be adjusted individually (130 mm – 200 mm) to enable convenient cleaning underneath the appliance. Castors are available as an option.



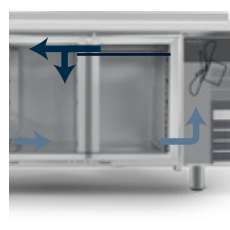
Removable guiding rails, sturdy wire grids

Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.



Self-closing hinged doors

Hinged doors with automatic return for a perfect closing that minimizes temperature gain and reduces energy consumption. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.



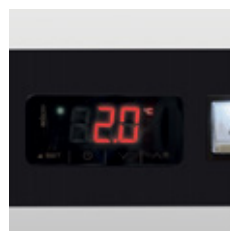
Intelligent Air Circulation System

The location of the evaporator along with an air circulation channel ensure a perfect air-flow which guarantees a homogeneous temperature distribution inside the cooling chamber thus guaranteeing products proper conservation.



Automatic evaporation of defrost water

Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption. As a result, food is not subject to harmful temperature fluctuations.



Intuitive digital control

Temperature parameters adjusted easily and quickly, enabling the highest quality and the best food preservation.



Refrigeration counters Green Line



GGTP-7-135-20



GGTP-7-135-20 LR

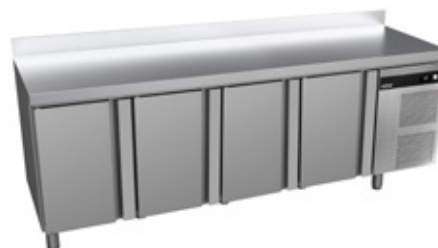


GGTP-7-180-30

R: Right opening
L: Left opening



GGTP-7-180-30 LLR



GGTP-7-225-40



GGTP-7-225-40 LRLR

REFRIGERATED COUNTERS 700 MM GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 30 mm injected and stainless steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Fully 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Pivotal front panel with front breathing design allowing machine to be embedded without penalizing performance.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 13 grid level positions for increased loading capacity, with 36 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class V conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

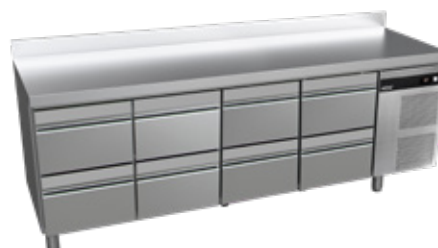
Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GGTP-7-135-20	19097691	2	A	408	302	198	1342 x 700 x 850
GGTP-7-135-20 LR	19099667	2	A	408	302	198	1342 x 700 x 850
GGTP-7-180-30	19097692	3	A	591	446	198	1792 x 700 x 850
GGTP-7-180-30 LLR	19099668	3	A	591	446	198	1792 x 700 x 850
GGTP-7-225-40	19097693	4	B	730	590	198	2242 x 700 x 850
GGTP-7-225-40 LRLR	19099669	4	B	730	590	198	2242 x 700 x 850



GGTP-7-135-04



GGTP-7-180-06



GGTP-7-225-08

REFRIGERATED COUNTERS 700 MM GN 1/1 WITH DRAWERS

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 30 mm injected and stainless steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Fully 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers that avoids dust and dirt collection.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Pivotal front panel with front breathing design allowing machine to be embedded without penalizing performance.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 13 grid level positions for increased loading capacity, with 36 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class V conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door-Drawer No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GGTP-7-135-12	19099670	1 - 2 x 1/2	A	408	302	198	1342 x 700 x 850
GGTP-7-135-04	19099671	0 - 4 x 1/2	A	408	302	198	1342 x 700 x 850
GGTP-7-180-22	19099672	2 - 2 x 1/2	A	591	446	198	1792 x 700 x 850
GGTP-7-180-14	19099673	1 - 4 x 1/2	A	591	446	198	1792 x 700 x 850
GGTP-7-180-06	19099674	0 - 6 x 1/2	A	591	446	198	1792 x 700 x 850
GGTP-7-225-32	19099675	3 - 2 x 1/2	B	730	590	198	2242 x 700 x 850
GGTP-7-225-24	19099676	2 - 4 x 1/2	B	730	590	198	2242 x 700 x 850
GGTP-7-225-16	19099677	1 - 6 x 1/2	B	730	590	198	2242 x 700 x 850
GGTP-7-225-08	19099678	0 - 8 x 1/2	B	730	590	198	2242 x 700 x 850



Refrigeration counters Green Line



GGTN-7-135-20



GGTN-7-180-30



GGTN-7-225-40

FREEZER COUNTERS 700 MM GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 30 mm injected and stainless steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Fully 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Pivotal front panel with front breathing design allowing machine to be embedded without penalizing performance.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Hot gas defrosting. The hot gas coming from compressor is used to make defrosting, instead of a heating element, achieving less energy consumption and reducing in half defrost time.
- Automatic evaporation of defrost water made also by hot gas coming from compressor, instead of an electric heater.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 13 grid level positions for increased loading capacity, with 36 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GGTN-7-135-20	19097694	2	D	2422	302	294	1342 x 700 x 850
GGTN-7-135-20 LR	19099679	2	D	2422	302	294	1342 x 700 x 850
GGTN-7-180-30	19097695	3	D	3003	446	670	1792 x 700 x 850
GGTN-7-180-30 LLR	19099680	3	D	3003	446	670	1792 x 700 x 850
GGTN-7-225-40	19097696	4	D	3083	590	371	2242 x 700 x 850
GGTN-7-225-40 LRLR	19099681	4	D	3083	590	371	2242 x 700 x 850



GGTP-7-135-20 GD



GGTP-7-180-30 GD



GGTP-7-225-40 GD

DISPLAY COUNTERS 700 MM GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 30 mm injected and stainless steel working top with 100 mm high splash-back, preventing spillage behind the counter.
- Fully 60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handles.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Pivotable front panel with front breathing design allowing machine to be embedded without penalizing performance.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Internal, low energy consumption LED lighting to display the interior of the counter.
- Light ON-OFF button for a better internal visibility when doors are closed.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 13 grid level positions for increased loading capacity, with 36 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R600a Hydrocarbon (HC).
- Working temperature of +0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
GGTP-7-135-20 GD	19099682	2	B	885	302	198	1342 x 700 x 850
GGTP-7-180-30 GD	19099683	3	B	946	446	198	1792 x 700 x 850
GGTP-7-225-40 GD	19099684	4	B	1221	590	198	2242 x 700 x 850





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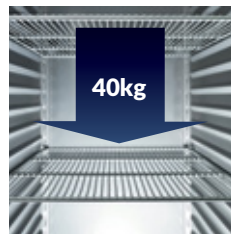
Essenzial counters

Features



Working tops

Heavy-duty stainless steel 50 mm working tops with 100 mm high splash-back as standard option, preventing spillage behind the counter. Customization is available in different configurations (without splash-back, without top, with sink and materials (stainless steel, granite) to adapt to any professional kitchen needs.



Removable guiding rails, sturdy wire grids

Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.



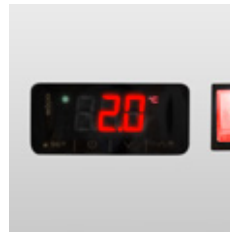
Reinforced structure

700 mm width structure, specially manufactured for intensive professional applications, featuring a very robust design with high-quality materials and perfect finishing.



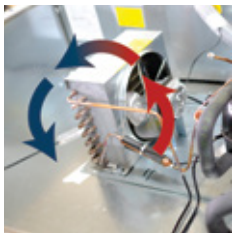
Height-adjustable stainless steel legs

Assembled stainless steel legs supplied as standard option. The height of the legs can be adjusted individually (130 mm – 200 mm) to enable convenient cleaning underneath the appliance. Castors are available as an option.



Intuitive digital control

Temperature parameters adjusted easily and quickly, enabling the highest quality and the best food preservation.



High efficiency components

Low energy compressors, large area evaporators and high performing electronic fans that minimize temperature gains, reducing energy consumption.



Stainless steel telescopic sliding drawers

Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface.



Remote counters

Wide range of models without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.



Door with integrated handle and removable gasket

Ergonomic, full-length, robust, perfectly integrated handle ensures practical opening of the door that avoids dust and dirt collection, being extremely easy to clean. Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.



Automatic evaporation of defrost water

Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption. As a result, food is not subject to harmful temperature fluctuations.



Self-closing hinged doors

Hinged doors with automatic return for a perfect closing that minimizes temperature gain and reduces energy consumption. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.



Intelligent Air Circulation System

Perfect temperature consistency with its innovative airflow design that encircles the food and ensures its proper conservation.

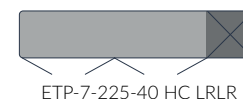
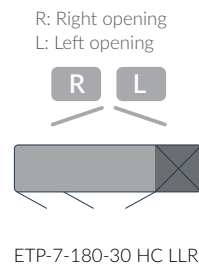


Insulation - 50 mm thickness

Guarantees exceptional, long-term insulation and energy savings in every counter thanks to its CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.



Refrigeration counters Essenzial Line



REFRIGERATED COUNTERS 700 MM GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- “Ventilation Gill” on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-7-135-20 HC	19061252	2	C	1019	274	249	1342 x 700 x 850
ETP-7-135-20 HC LR	19099685	2	C	1019	274	249	1342 x 700 x 850
ETP-7-180-30 HC	19061258	3	C	1119	428	249	1792 x 700 x 850
ETP-7-180-30 HC LLR	19099686	3	C	1119	428	249	1792 x 700 x 850
ETP-7-225-40 HC	19061265	4	D	1746	581	332	2242 x 700 x 850
ETP-7-225-40 HC LRLR	19099687	4	D	1746	581	332	2242 x 700 x 850



ETP-7-135-20 HC S



ETP-7-180-30 HC S



ETP-7-225-40 HC S

REFRIGERATED COUNTERS 700 MM GN 1/1 WITH SINK

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50 mm working top with a sink bowl of 305x335x200 mm and 100 mm high splash-back, preventing spillage behind the counter. Seamless, stamped sink bowl with generous radius to ensure maximum hygiene.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-7-135-20 HC S	19099688	2	C	1019	274	249	1342 x 700 x 850
ETP-7-180-30 HC S	19099689	3	C	1119	428	249	1792 x 700 x 850
ETP-7-225-40 HC S	19099690	4	D	1746	581	332	2242 x 700 x 850



Refrigeration counters Essenzial Line



ETP-7-180-06 HC



ETP-7-135-12 HC



ETP-7-180-22 HC

REFRIGERATED COUNTERS 700 MM GN 1/1 WITH DRAWERS

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Self-closing sliding guides and opening stoppers.
- Ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails and sliding guides enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door/ drawer gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door-Drawer No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-7-135-12 HC	19099691	1 - 2 x 1/2	C	1019	274	249	1342 x 700 x 850
ETP-7-135-13 HC	19102205	1 - 3 x 1/3	C	1019	274	249	1342 x 700 x 850
ETP-7-135-04 HC	19099692	0 - 4 x 1/2	C	1019	274	249	1342 x 700 x 850
ETP-7-135-05 HC	19102206	2 x 1/2 - 3 x 1/3	C	1019	274	249	1342 x 700 x 850
ETP-7-180-22 HC	19099693	2 - 2 x 1/2	C	1119	428	249	1792 x 700 x 850
ETP-7-180-23 HC	19102207	2 - 3 x 1/3	C	1119	428	249	1792 x 700 x 850
ETP-7-180-14 HC	19099694	1 - 4 x 1/2	C	1119	428	249	1792 x 700 x 850
ETP-7-180-16 HC	19102208	1 - 6 x 1/3	D	1119	428	249	1792 x 700 x 850
ETP-7-180-06 HC	19099695	0 - 6 x 1/2	D	1119	428	249	1792 x 700 x 850
ETP-7-180-08 HC	19102209	2 x 1/2 - 6 x 1/3	D	1119	428	249	1792 x 700 x 850
ETP-7-225-32 HC	19099696	3 - 2 x 1/2	D	1746	581	332	2242 x 700 x 850
ETP-7-225-33 HC	19102220	3 - 3 x 1/3	D	1746	581	332	2242 x 700 x 850
ETP-7-225-24 HC	19099697	2 - 4 x 1/2	D	1746	581	332	2242 x 700 x 850
ETP-7-225-26 HC	19102221	2 - 6 x 1/3	D	1746	581	332	2242 x 700 x 850
ETP-7-225-16 HC	19099698	1 - 6 x 1/2	D	1746	581	332	2242 x 700 x 850
ETP-7-225-19 HC	19102222	1 - 9 x 1/3	D	1746	581	332	2242 x 700 x 850
ETP-7-225-08 HC	19099699	0 - 8 x 1/2	D	1746	581	332	2242 x 700 x 850
ETP-7-225-011 HC	19102223	2 x 1/2 - 9 x 1/3	D	1746	581	332	2242 x 700 x 850



ETP-7-135-20 HC GD



ETP-7-180-30 HC GD



ETP-7-225-40 HC GD

DISPLAY COUNTERS 700 MM GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handles.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- “Ventilation Gill” on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Internal, low energy consumption LED lighting to display the interior of the counter is available as an option.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-7-135-20 HC GD	19099732	2	C	1630	274	249	1342 x 700 x 850
ETP-7-180-30 HC GD	19099733	3	C	1790	428	249	1792 x 700 x 850
ETP-7-225-40 HC GD	19099734	4	E	3070	581	332	2242 x 700 x 850



Refrigeration counters Essenzial Line



ETP-7-102-20 HC R



ETP-7-147-30 HC R



ETP-7-192-40 HC R

REMOTE REFRIGERATED COUNTERS 700 MM GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty working 50 mm top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Stainless steel hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Remote counter without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50/60 Hz.

Model	Reference	Door No	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-7-102-20 HC R	19099752	2	274	29	1042 x 700 x 850
ETP-7-147-30 HC R	19099753	3	428	29	1492 x 700 x 850
ETP-7-192-40 HC R	19099754	4	581	29	1942 x 700 x 850



ETP-7-147-06 HC R



ETP-7-102-12 HC R



ETP-7-147-14 HC R



ETP-7-192-16 HC R

REMOTE REFRIGERATED COUNTERS 700 MM GN 1/1 WITH DRAWERS

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty working 50 mm top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Self-closing sliding guides and opening stoppers.
- Ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Remote counter without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails and sliding guides enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door/drawer gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50/60 Hz.

Model	Reference	Door-Drawer No	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-7-102-12 HC R	19099755	1 - 2 x 1/2	274	29	1042 x 700 x 850
ETP-7-102-04 HC R	19099756	0 - 4 x 1/2	274	29	1042 x 700 x 850
ETP-7-147-22 HC R	19099757	2 - 2 x 1/2	428	29	1492 x 700 x 850
ETP-7-147-14 HC R	19099758	1 - 4 x 1/2	428	29	1492 x 700 x 850
ETP-7-147-06 HC R	19099759	0 - 6 x 1/2	428	29	1492 x 700 x 850
ETP-7-192-32 HC R	19099760	3 - 2 x 1/2	581	29	1942 x 700 x 850
ETP-7-192-24 HC R	19099761	2 - 4 x 1/2	581	29	1942 x 700 x 850
ETP-7-192-16 HC R	19099762	1 - 6 x 1/2	581	29	1942 x 700 x 850
ETP-7-192-08 HC R	19099763	0 - 8 x 1/2	581	29	1942 x 700 x 850



Refrigeration counters Essenzial Line



ETP-7-102-20 HC R GD



ETP-7-147-30 HC R GD



ETP-7-192-40 HC R GD

REMOTE DISPLAY COUNTERS 700 MM GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter. 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handles.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Remote counter without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Internal, low energy consumption LED lighting to display the interior of the counter is available as an option.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails supports. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50/60 Hz.

Model	Reference	Door No	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-7-102-20 HC R GD	19099782	2	274	29	1042 x 700 x 850
ETP-7-147-30 HC R GD	19099783	3	428	29	1492 x 700 x 850
ETP-7-192-40 HC R GD	19099784	4	581	29	1942 x 700 x 850



ETPB-135 HC



ETPB-180 HC



ETPB-180 05 HC



ETPB-180-30 HC

REFRIGERATED COUNTERS 700 MM GN 1/1 – 600 MM HIGH

- Specially manufactured in high-quality stainless steel, with 600 mm high, ideal to be used as a refrigerated support for cooking and preparation applications.
- Heavy-duty stainless steel 50 mm working top without splash-back.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Self-closing sliding guides and opening stoppers.
- Ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable pull-out/push-in magnetic drawer gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for containers GN 1/1 of 100 and 200 mm depth.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door-Drawer No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETPB-135 HC	19061197	2 x 2/3	D	1194	177	249	1342 x 700 x 584
ETPB-180 HC	19061198	3 x 2/3	D	1194	277	249	1792 x 700 x 584
ETPB-225 HC	19061210	4 x 2/3	D	1635	377	332	2242 x 700 x 584
ETPB-135-03 HC	19099703	2 x 1/3 + 1 x 2/3	D	1194	177	249	1342 x 700 x 584
ETPB-180-05 HC	19099704	4 x 1/3 + 1 x 2/3	D	1194	277	249	1792 x 700 x 584
ETPB-225-07 HC	19099705	6 x 1/3 + 1 x 2/3	D	1635	377	332	2242 x 700 x 584
ETPB-135-20 HC	19099706	2	D	1194	177	249	1342 x 700 x 584
ETPB-180-30 HC	19099707	3	D	1194	277	249	1792 x 700 x 584
ETPB-225-40 HC	19099708	4	D	1635	377	332	2242 x 700 x 584



Refrigeration counters Essenzial Line

R: Right opening
L: Left opening



ETN-7-135-20 HC



ETN-7-180-30 HC



ETN-7-135-20 HC LR



ETN-7-180-30 HC LLR

FREEZER COUNTERS 700 MM GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- “Ventilation Gill” on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.
- Customized negative counters are also available upon request for special dimensions.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETN-7-135-20 HC	19061335	2	E	2644	274	667	1342 x 700 x 850
ETN-7-135-20 HC LR	19099709	2	E	2644	274	667	1342 x 700 x 850
ETN-7-180-30 HC	19061336	3	E	2901	428	676	1792 x 700 x 850
ETN-7-180-30 HC LLR	19099710	3	E	2901	428	676	1792 x 700 x 850



ETN-7-135-20 HC S



ETN-7-180-30 HC S

FREEZER COUNTERS 700 MM GN 1/1 WITH SINK

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50 mm working top with a sink bowl of 305x335x200 mm and 100 mm high splash-back, preventing spillage behind the counter. Seamless, stamped sink bowl with generous radius to ensure maximum hygiene.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- “Ventilation Gill” on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.
- Customized negative counters are also available upon request for special dimensions.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETN-7-135-20 HC S	19099711	2	E	2644	274	667	1342 x 700 x 850
ETN-7-180-30 HC S	19099712	3	E	2901	428	676	1792 x 700 x 850



Refrigeration counters Essenzial Line



ETN-7-102-20 HC R



ETN-7-147-30 HC R



ETN-7-192-40 HC R

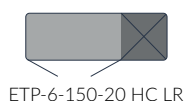
REMOTE FREEZER COUNTERS 700 MM GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter. 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Stainless steel hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Remote counter without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50/60 Hz.

Model	Reference	Door No	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETN-7-102-20 HC R	19099764	2	274	414	1042 x 700 x 850
ETN-7-147-30 HC R	19099765	3	428	423	1492 x 700 x 850
ETN-7-192-40 HC R	19099766	4	581	436	1942 x 700 x 850



ETP-6-150-20 HC



ETP-6-150-20 HC LR



ETP-6-200-30 HC

R: Right opening
L: Left opening



ETP-6-200-30 HC LLR



ETP-6-250-40 HC



ETP-6-250-40 HC LRLR

REFRIGERATED COUNTERS 600 MM

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable supports enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 mm in centered doors.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-6-150-20 HC	19061221	2	C	1019	268	249	1492 x 600 x 850
ETP-6-150-20 HC LR	19099713	2	C	1019	268	249	1492 x 600 x 850
ETP-6-200-30 HC	19061242	3	C	1119	416	249	2017 x 600 x 850
ETP-6-200-30 HC LLR	19099714	3	C	1119	416	249	2017 x 600 x 850
ETP-6-250-40 HC	19061247	4	D	1804	564	332	2542 x 600 x 850
ETP-6-250-40 HC LRLR	19099715	4	D	1804	564	332	2542 x 600 x 850



Refrigeration counters Essenzial Line



ETP-6-150-20 HC S



ETP-6-200-30 HC S



ETP-6-250-40 HC S

REFRIGERATED COUNTERS 600 MM WITH SINK

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50 mm working top with a sink bowl of 305x335x200 mm and 100 mm high splash-back, preventing spillage behind the counter. Seamless, stamped sink bowl with generous radius to ensure maximum hygiene.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable supports enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 mm in centered doors.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-6-150-20 HC S	19099716	2	C	1019	268	249	1492 x 600 x 850
ETP-6-200-30 HC S	19099717	3	C	1119	416	249	2017 x 600 x 850
ETP-6-250-40 HC S	19099718	4	D	1804	564	332	2542 x 600 x 850



ETP-6-200-06 HC



ETP-6-150-12 HC



ETP-6-200-22 HC



ETP-6-250-24 HC

REFRIGERATED COUNTERS 600 MM WITH DRAWERS

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Self-closing sliding guides and opening stoppers.
- Ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable supports enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door/drawer gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 mm in centered doors.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door-Drawer No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-6-150-12 HC	19099719	1 – 2 x 1/2	C	1019	268	249	1492 x 600 x 850
ETP-6-150-04 HC	19099720	0 – 4 x 1/2	C	1019	268	202	1492 x 600 x 850
ETP-6-200-22 HC	19099721	2 – 2 x 1/2	C	1119	416	249	2017 x 600 x 850
ETP-6-200-14 HC	19099722	1 – 4 x 1/2	C	1119	416	202	2017 x 600 x 850
ETP-6-200-06 HC	19099723	0 – 6 x 1/2	D	1119	416	249	2017 x 600 x 850
ETP-6-250-32 HC	19099724	3 – 2 x 1/2	D	1804	564	332	2542 x 600 x 850
ETP-6-250-24 HC	19099725	2 – 4 x 1/2	D	1804	564	332	2542 x 600 x 850
ETP-6-250-16 HC	19099726	1 – 6 x 1/2	D	1804	564	224	2542 x 600 x 850
ETP-6-250-08 HC	19099727	0 – 8 x 1/2	D	1804	564	224	2542 x 600 x 850



Refrigeration counters Essenzial Line



ETP-6-150-20 HC GD



ETP-6-200-30 HC GD



ETP-6-250-40 HC GD

DISPLAY COUNTERS 600 MM

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handles.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- “Ventilation Gill” on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Internal, low energy consumption LED lighting to display the interior of the counter is available as an option.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable supports enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 mm in centered doors.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-6-150-20 GD	19099735	2	C	1630	268	249	1492 x 600 x 850
ETP-6-200-30 GD	19099736	3	C	1790	416	220	2017 x 600 x 850
ETP-6-250-40 GD	19099737	4	D	3070	564	332	2542 x 600 x 850



ETP-6-117-20 HC R



ETP-6-169-30 HC R



ETP-6-222-40 HC R

REMOTE REFRIGERATED COUNTERS 600 MM

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter. 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Stainless steel hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Remote counter without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable supports enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 mm in centered doors.
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50/60 Hz.

Model	Reference	Door No	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-6-117-20 HC R	19099767	2	268	29	1192 x 600 x 850
ETP-6-169-30 HC R	19099768	3	416	29	1717 x 600 x 850
ETP-6-222-40 HC R	19099769	4	564	29	2242 x 600 x 850



Refrigeration counters Essenzial Line



ETP-6-169-06 HC R



ETP-6-117-12 HC R



ETP-6-169-14 HC R



ETP-6-222-16 HC R

REMOTE REFRIGERATED COUNTERS 600 MM WITH DRAWERS

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty working 50 mm top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness. CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface. Other drawer configurations are also available upon request.
- Self-closing sliding guides and opening stoppers.
- Ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Remote counter without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable supports enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door/drawer gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 mm in centered doors.
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50/60 Hz.

Model	Reference	Door-Drawer No	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-6-117-12 HC R	19099770	1 – 2 x 1/2	268	29	1192 x 600 x 850
ETP-6-117-04 HC R	19099771	0 – 4 x 1/2	268	29	1192 x 600 x 850
ETP-6-169-22 HC R	19099772	2 – 2 x 1/2	416	29	1717 x 600 x 850
ETP-6-169-14 HC R	19099773	1 – 4 x 1/2	416	29	1717 x 600 x 850
ETP-6-169-06 HC R	19099774	0 – 6 x 1/2	416	29	1717 x 600 x 850
ETP-6-222-32 HC R	19099775	3 – 2 x 1/2	564	29	2242 x 600 x 850
ETP-6-222-24 HC R	19099776	2 – 4 x 1/2	564	29	2242 x 600 x 850
ETP-6-222-16 HC R	19099777	1 – 6 x 1/2	564	29	2242 x 600 x 850
ETP-6-222-08 HC R	19099778	0 – 8 x 1/2	564	29	2242 x 600 x 850



ETP-6-117-20 HC R GD



ETP-6-169-30 HC R GD



ETP-6-222-40 HC R GD

REMOTE DISPLAY COUNTERS 600 MM

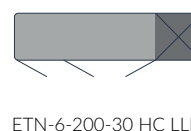
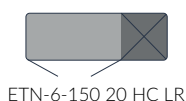
- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Double-glazed doors insulated by a low thermal emissivity gas to reduce heat transfer.
- Ergonomic, nickel-coated zamak door handles.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Remote counter without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Internal, low energy consumption LED lighting to display the interior of the counter is available as an option.
- Removable supports enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 mm in centered doors.
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50/60 Hz.

Model	Reference	Door No	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-6-117-20 HC R GD	19099785	2	268	29	1192 x 600 x 850
ETP-6-169-30 HC R GD	19099786	3	416	29	1717 x 600 x 850
ETP-6-222-40 HC R GD	19099787	4	564	29	2242 x 600 x 850



Refrigeration counters Essenzial Line

R: Right opening
L: Left opening



FREEZER COUNTERS 600 MM

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable supports enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 mm in centered doors.
- Refrigerant gas: R290a Hydrocarbon (HC).
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.
- Customized freezer counters are also available upon request for special dimensions.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETN-6-150-20 HC	19061337	2	E	2644	268	667	1492 x 600 x 850
ETN-6-150-20 HC LR	19099728	2	E	2644	268	667	1492 x 600 x 850
ETN-6-200-30 HC	19061338	3	E	2901	416	676	2017 x 600 x 850
ETN-6-200-30 HC LLR	19099729	3	E	2901	416	676	2017 x 600 x 850



ETN-6-150-20 HC S



ETN-6-200-30 HC S

FREEZER COUNTERS 600 MM WITH SINK

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50 mm working top with a sink bowl of 305x335x200 mm and 100 mm high splash-back, preventing spillage behind the counter. Seamless, stamped sink bowl with generous radius to ensure maximum hygiene.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- “Ventilation Gill” on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable supports enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 mm in centered doors.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.
- Customized freezer counters are also available upon request for special dimensions.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETN-6-150-20 HC S	19099730	2	E	2644	268	667	1492 x 600 x 850
ETN-6-200-30 HC S	19099731	3	E	2901	416	676	2017 x 600 x 850



Refrigeration counters Essenzial Line



ETN-6-117-20 HC R



ETN-6-169-30 HC R



ETN-6-222-40 HC R

REMOTE FREEZER COUNTERS 600 MM

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Stainless steel hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Remote counter without condensing unit to minimize heat and noise emissions guaranteeing a safer work environment inside professional kitchens.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable supports enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 3 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 405x460 mm in each edge door and 1 grid 405x525 mm in centered doors.
- Working temperature of -17 °C to -21 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50/60 Hz.

Model	Reference	Door No	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETN-6-117-20 HC R	19099779	2	268	414	1192 x 600 x 850
ETN-6-169-30 HC R	19099780	3	416	423	1717 x 600 x 850
ETN-6-222-40 HC R	19099781	4	564	436	2242 x 600 x 850



ETP-8-150-20 HC



ETP-8-200-30 HC



ETP-8-250-40 HC

REFRIGERATED COUNTERS 800 MM EURONORM (400X600)

- 800 mm depth storage counters, specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy-duty stainless steel 50 mm working top with 100 mm high splash-back, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 400x600 mm and 2 sets of guides per each full door and 1 PVC sanitary basket 600x400x120 mm in each drawer.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-8-150-20 HC	19099221	2	D	1477	372	249	1492 x 800 x 850
ETP-8-200-30 HC	19099222	3	D	1723	588	249	2017 x 800 x 850
ETP-8-250-40 HC	19099223	4	D	2442	804	349	2542 x 800 x 850



Refrigeration counters

Options
Accessories

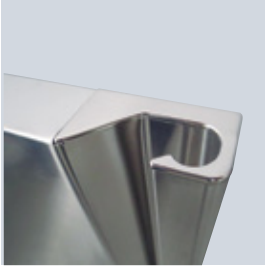


Options OEM

The following options are suitable for customisation.

DOOR – HANDLE

Following handles are available for Avantis, Green and Essenzial Line.



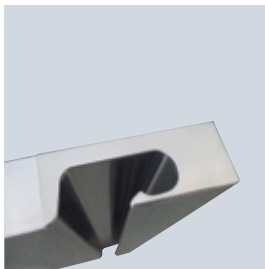
Handle option 1



Handle option 2



Handle option 3



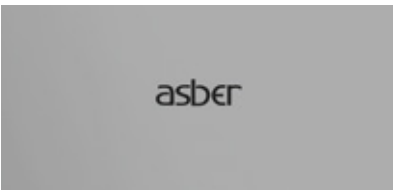
Handle option 4



Handle option 5

CONTROL PANEL – STICKER

We can create a unique sticker with your proposed colours and design.



Asber logo



Sticker option 1



Sticker option 2

PUNCHING – VENTILATION GILL

There are many designs available, share your idea with us and we will provide you with a solution without compromising the ventilation.



Ventilation option 1



Ventilation option 2



Ventilation option 3

OPTIONS AVANTIS COUNTERS

Model	Model description	Back in Stainless steel (BS)	Castor Kit (C)	Granite Top (GR)	Without Splash-back (NS)	Without Top (NT)	Compressor on the Left (LG)	UK Plug (CI)	Remote Group (RG)	Frame Heater (FH)	Version 60Hz (60Hz)	With expansion Valve* (EV)	Kit of Drawers
AVANTIS LINE COUNTERS													
AVANTIS 700 depth Storage Counters													
ATP-7-135	Refrigerator 700 mm, 2 door length	●	●	●	●	●	●	●	●	●	●	●	●
ATP-7-180	Refrigerator 700 mm, 3 door length	●	●	●	●	●	●	●	●	●	●	●	●
ATP-7-225	Refrigerator 700 mm, 4 door length	●	●	●	●	●	●	●	●	●	●	●	●
ATN-7-135	Freezer 700 mm, 2 door length	●	●	●	●	●	●	●	●	std.	●	●	-
ATN-7-180	Freezer 700 mm, 3 door length	●	●	●	●	●	●	●	●	std.	●	●	-
ATN-7-225	Freezer 700 mm, 4 door length	●	●	●	●	●	●	●	●	std.	●	●	-
AVANTIS 700 depth Display Counters													
ATP-7-135 GD	Refrigerated display 700 mm, 2 door length	●	●	●	●	●	●	●	●	●	●	●	-
ATP-7-180 GD	Refrigerated display 700 mm, 3 door length	●	●	●	●	●	●	●	●	●	●	●	-
ATP-7-225 GD	Refrigerated display 700 mm, 4 door length	●	●	●	●	●	●	●	●	●	●	●	-

* Only in Remote Group (RG) models

OPTIONS GREEN COUNTERS

Model	Model description	Back in Stainless steel (BS)	Castor Kit (C)	Granite Top (GR)	Without Splash-back (NS)	Without top (NT)	Compressor on the left (LG)	UK Plug (CI)	Remote Group (RG)	Frame Heater (FH)	Version 60Hz (60Hz)	With expansion Valve* (EV)	Kit of Drawers
GREEN LINE COUNTERS													
GREEN 700 depth Storage Counters													
GGTP-7-135	Refrigerator 700 mm, 2 door length	●	●	●	●	●	●	●	●	●	●	●	●
GGTP-7-180	Refrigerator 700 mm, 3 door length	●	●	●	●	●	●	●	●	●	●	●	●
GGTP-7-225	Refrigerator 700 mm, 4 door length	●	●	●	●	●	●	●	●	●	●	●	●
GGTN-7-135	Freezer 700 mm, 2 door length	●	●	●	●	●	●	●	●	std.	●	●	-
GGTN-7-180	Freezer 700 mm, 3 door length	●	●	●	●	●	●	●	●	std.	●	●	-
GGTN-7-225	Freezer 700 mm, 4 door length	●	●	●	●	●	●	●	●	std.	●	●	-
GREEN 700 depth Display Counters													
GGTP-7-135 GD	Refrigerated display 700 mm, 2 door length	●	●	●	●	●	●	●	●	●	●	●	-
GGTP-7-180 GD	Refrigerated display 700 mm, 3 door length	●	●	●	●	●	●	●	●	●	●	●	-
GGTP-7-225 GD	Refrigerated display 700 mm, 4 door length	●	●	●	●	●	●	●	●	●	●	●	-

* Only in Remote Group (RG) models



OPTIONS ESSENZIAL COUNTERS

Model	Model description	Back in Stainless steel (BS)	Castor Kit (C)	Granite Top (GR)	Without Splash-back (NS)	Without Top (NT)	Compressor on the left (LG)	UK Plug (CI)	Remote Group (RG)	Frame Heater (FH)	Version 60Hz (60Hz)	With expansion Valve* (EV)	Version in R600a (600a)	Kit of Drawers
ESSENZIAL LINE COUNTERS														
ESSENZIAL 700 depth Storage Counters														
ETP-7-135	Refrigerator 700 mm, 2 door length	●	●	●	●	●	●	●	-	●	●	-	●	●
ETP-7-180	Refrigerator 700 mm, 3 door length	●	●	●	●	●	●	●	-	●	●	-	●	●
ETP-7-225	Refrigerator 700 mm, 4 door length	●	●	●	●	●	●	●	-	●	●	-	●	●
ETP-7-135 S	Refrigerator 700 mm with sink, 2 door length	●	-	-	-	-	-	●	-	●	●	-	●	●
ETP-7-180 S	Refrigerator 700 mm with sink, 3 door length	●	-	-	-	-	-	●	-	●	●	-	●	●
ETP-7-225 S	Refrigerator 700 mm with sink, 4 door length	●	-	-	-	-	-	●	-	●	●	-	●	●
ETP-7-135 GD	Refrigerated display 700 mm, 2 door length	●	●	●	●	●	●	●	-	●	●	-	●	-
ETP-7-180 GD	Refrigerated display 700 mm, 3 door length	●	●	●	●	●	●	●	-	●	●	-	●	-
ETP-7-225 GD	Refrigerated display 700 mm, 4 door length	●	●	●	●	●	●	●	-	●	●	-	●	-
ETP-7-102 R	Remote Refrigerator 700 mm, 2 door length	●	-	●	●	●	-	●	std.	●	std.	●	-	●
ETP-7-147 R	Remote Refrigerator 700 mm, 3 door length	●	-	●	●	●	-	●	std.	●	std.	●	-	●
ETP-7-192 R	Remote Refrigerator 700 mm, 4 door length	●	-	●	●	●	-	●	std.	●	std.	●	-	●
ETP-7-102 R GD	Remote refrig. display 700 mm, 2 door length	●	-	●	●	●	-	●	std.	●	std.	●	-	-
ETP-7-147 R GD	Remote refrig. display 700 mm, 3 door length	●	-	●	●	●	-	●	std.	●	std.	●	-	-
ETP-7-192 R GD	Remote refrig. display 700 mm, 4 door length	●	-	●	●	●	-	●	std.	●	std.	●	-	-
ETPB-135	Refrig. 700 mm- 600 mm high, 2 drawer 2/3 length	●	-	-	std.	-	-	●	-	●	●	-	●	●
ETPB-180	Refrig. 700 mm- 600 mm high, 3 drawer 2/3 length	●	-	-	std.	-	-	●	-	●	●	-	●	●
ETPB-225	Refrig. 700 mm- 600 mm high, 4 drawer 2/3 length	●	-	-	std.	-	-	●	-	●	●	-	●	●
ETN-7-135	Freezer 700 mm, 2 door length	●	●	●	●	●	●	●	-	std.	●	-	-	-
ETN-7-180	Freezer 700 mm, 3 door length	●	●	●	●	●	●	●	-	std.	●	-	-	-
ETN-7-135 S	Freezer 700 mm with sink, 2 door length	●	-	-	-	-	-	●	-	std.	●	-	-	-
ETN-7-180 S	Freezer 700 mm with sink, 3 door length	●	-	-	-	-	-	●	-	std.	●	-	-	-
ETN-7-102 R	Remote freezer 700 mm, 2 door length	●	-	●	●	●	-	●	std.	std.	std.	●	-	-
ETN-7-147 R	Remote freezer 700 mm, 3 door length	●	-	●	●	●	-	●	std.	std.	std.	●	-	-
ETN-7-192 R	Remote freezer 700 mm, 4 door length	●	-	●	●	●	-	●	std.	std.	std.	●	-	-

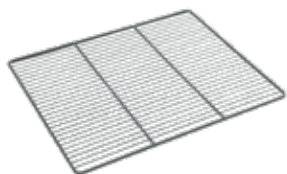
* Only in Remote Group (RG) models

Model	Model description	Back in Stainless steel (BS)	Castor Kit (C)	Granite Top (GR)	Without Splash-back (NS)	Without Top (NT)	Compressor on the left (LG)	UK Plug (CI)	Remote Group (RG)	Frame Heater (FH)	Version 60Hz (60Hz)	With expansion Valve* (EV)	Version in R600a (600a)	Kit of Drawers
ESSENZIAL LINE COUNTERS														
ESSENZIAL 600 depth Storage Counters														
ETP-6-150	Refrigerator 600 mm, 2 door length	●	●	●	●	●	●	●	-	●	●	-	●	●
ETP-6-200	Refrigerator 600 mm, 3 door length	●	●	●	●	●	●	●	-	●	●	-	●	●
ETP-6-250	Refrigerator 600 mm, 4 door length	●	●	●	●	●	●	●	-	●	●	-	●	●
ETP-6-150 S	Refrigerator 600 mm with sink, 2 door length	●	-	-	-	-	-	●	-	●	●	-	●	●
ETP-6-200 S	Refrigerator 600 mm with sink, 3 door length	●	-	-	-	-	-	●	-	●	●	-	●	●
ETP-6-250 S	Refrigerator 600 mm with sink, 4 door length	●	-	-	-	-	-	●	-	●	●	-	●	●
ETP-6-150 GD	Refrigerated display 600 mm, 2 door length	●	●	●	●	●	●	●	-	●	●	-	●	-
ETP-6-200 GD	Refrigerated display 600 mm, 3 door length	●	●	●	●	●	●	●	-	●	●	-	●	-
ETP-6-250 GD	Refrigerated display 600 mm, 4 door length	●	●	●	●	●	●	●	-	●	●	-	●	-
ETP-6-117 R	Remote Refrigerator 600 mm, 2 door length	●	-	●	●	●	-	●	std.	●	std.	●	-	●
ETP-6-169 R	Remote Refrigerator 600 mm, 3 door length	●	-	●	●	●	-	●	std.	●	std.	●	-	●
ETP-6-222 R	Remote Refrigerator 600 mm, 4 door length	●	-	●	●	●	-	●	std.	●	std.	●	-	●
ETP-6-117 R GD	Remote refrig. display 600 mm, 2 door length	●	-	●	●	●	-	●	std.	●	std.	-	-	-
ETP-6-169 R GD	Remote refrig. display 600 mm, 3 door length	●	-	●	●	●	-	●	std.	●	std.	-	-	-
ETP-6-222 R GD	Remote refrig. display 600 mm, 4 door length	●	-	●	●	●	-	●	std.	●	std.	-	-	-
ETN-6-150	Freezer 600 mm, 2 door length	●	●	●	●	●	●	●	-	std.	●	-	-	-
ETN-6-200	Freezer 600 mm, 3 door length	●	●	●	●	●	●	●	-	std.	●	-	-	-
ETN-6-150 S	Freezer 600 mm with sink, 2 door length	●	-	-	-	-	-	●	-	std.	●	-	-	-
ETN-6-200 S	Freezer 600 mm with sink, 3 door length	●	-	-	-	-	-	●	-	std.	●	-	-	-
ETN-6-117 R	Remote freezer 600 mm, 2 door length	●	-	●	●	●	-	●	std.	std.	std.	●	-	-
ETN-6-169 R	Remote freezer 600 mm, 3 door length	●	-	●	●	●	-	●	std.	std.	std.	●	-	-
ETN-6-222 R	Remote freezer 600 mm, 4 door length	●	-	●	●	●	-	●	std.	std.	std.	●	-	-
ESSENZIAL 800 depth Storage Counters														
ETP-8-150 HC	Refrigerator 800 mm, 2 door length	●	●	●	●	●	●	●	-	●	●	●	●	-
ETP-8-200 HC	Refrigerator 800 mm, 3 door length	●	●	●	●	●	●	●	-	●	●	●	●	-
ETP-8-250 HC	Refrigerator 800 mm, 4 door length	●	●	●	●	●	●	●	-	●	●	●	●	-

* Only in Remote Group (RG) models



GRIDS, BASKETS & RAILS



Model	Reference	Dimensions (mm)	Counter series	Description
SHT700	19097778	530 x 325	700 mm	Epoxy-coated GN 1/1 wire grid
SHT600S	19097777	405 x 460	600 mm	Epoxy-coated side wire grid
SHT600C	19097775	405 x 525	600 mm with 3 doors or more	Epoxy-coated central wire grid
SHT800P	19097776	600 x 400	800 mm	Epoxy-coated wire grid for bakery
SB800P	19099982	600x400x120	800 mm	Sanitary PVC basket
AGT700	19015961	519	Avantis + Green GN 1/1	Guides kit for GN 1/1 grid support
SGT700	19023974	562	Essenzial GN 1/1	Guides kit for GN 1/1 grid support
SGT800P	19033557	649	800mm	Guides kit for EN60x40 grid support

CASTORS, DOOR ORIENTATION KIT AND DEFROST WATER EVAPORATION KIT



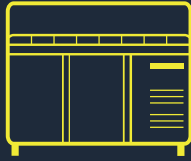
Model	Reference	Counter series	Description
S4R-AV	19070245	"B" type counters	4 castors with diameter 80 mm, 2 with brake
S4R	19016846	All counters except ETP-7-225 & ETP-6-250	4 castors with diameter 100 mm, 2 with brake for for all Avantis, Green, and Essenzial counters except ETP-7-225 / ETP-6-250 models
S6R-AV	19070249	"B" type counters models 225 and 180	6 castors with diameter 80 mm, 3 with brake
S6R	19011005	ETP-7-225 & ETP-6-250	6 castors with diameter 100 mm, 3 with brake for ETP-7-225 / ETP-6-250 models
CDOC03	19098304	All counters	Counter left door orientation kit
CDOC04	19098305	All counters	Counter right door orientation kit
DFEK	19100041	Remote counters	Defrost water evaporation kit for remote counters

DRAWERS KITS

- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface.
- Self-closing sliding guides and opening stoppers.
- Ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers.
- In Essenzial Line the drawers close to the compressor system must be always (1/2 + 1/2) and the usable volume of the upper drawer is lower due to the evaporator position.
- One door can be replaced by the kits below.

Drawer drawing	Model	Reference	Counter series	Description	Position of the kit in the counter
	ADK-7-12	19099649	Avantis and Green counters	Kit of 2 drawers (1/2 + 1/2)	
	ADK-7-23	19099792	Avantis and Green counters	Kit of 2 drawers (1/3 + 2/3)	
	ADK-7-13	19099791	Avantis and Green counters	Kit of 3 drawers (1/3 + 1/3 + 1/3)	
	GDK-7-12	19041019	Essenzial 700 mm counters	Kit of 2 drawers (1/2 + 1/2)	
	GDKC-7-12	19041020	Essenzial 700 mm counter	Kit of 2 drawers (1/2 + 1/2) compressor side	
	GDK-7-23	19041021	Essenzial 700 mm counter	Kit of 2 drawers (1/3 + 2/3)	
	GDK-7-13	19041022	Essenzial 700 mm counter	Kit of 3 drawers (1/3 + 1/3 + 1/3)	
	GDK-6-12	19041023	Essenzial 600 mm counter	Kit of 2 drawers (1/2 + 1/2)	
	GDKR-6-12	19041024	Essenzial 600 mm counter	Kit of 2 drawers (1/2 + 1/2) right	
	GDKL-6-12	19041025	Essenzial 600 mm counter	Kit of 2 drawers (1/2 + 1/2) left	
	GDK-6-23	19041026	Essenzial 600 mm counter	Kit of 2 drawers (1/3 + 2/3)	
	GDK-6-13	19041027	Essenzial 600 mm counter	Kit of 3 drawers (1/3 + 1/3 + 1/3)	





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Preparation counters

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Preparation counters

Features

WIDE RANGE

Complete range of refrigerated preparation counters, constructed in 700 and 800 mm depth with diverse worktop configurations (stainless steel, granite, polypropilene etc...).



Pizza counters



Work stations for pizza



Automatic evaporation of defrost water

Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption. As a result, food is not subject to harmful temperature fluctuations.



Insulation - 50 mm thickness

Guarantees exceptional, long-term insulation and energy savings in every counter thanks to its CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.



High efficiency components

Low energy compressors, large area evaporators and high performing electronic fans that minimize temperature gains, reducing energy consumption.



Stainless steel telescopic sliding drawers

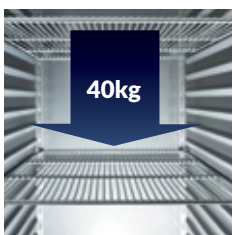
Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface.



Work stations for salads

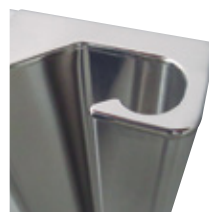


Saladette



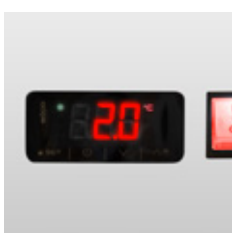
Removable guiding rails, sturdy wire grids

Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.



Door with integrated handle and removable gasket

Ergonomic, full-length, robust, perfectly integrated handle ensures practical opening of the door and avoids dust and dirt collection, being extremely easy to clean. Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.



Intuitive digital control

Temperature parameters adjusted easily and quickly, enabling the highest quality and the best food preservation.



Intelligent Air Circulation System

Perfect temperature consistency with its innovative airflow design that encircles the food and ensures its proper conservation.



Pizza counters



ETP-7-135-20 HC GR



ETP-7-180-30 HC GR



ETP-7-225-40 HC GR

R: Right opening
L: Left opening



ETP-7-180 HC GR+ GV-180

PIZZA COUNTERS 700 MM GN 1/1 WITH GRANITE TOP

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a pizza preparation station when combined with pizza ingredient cases.
- Heavy-duty 30 mm granitite working top with side and rear splash-back of 160 mm high, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- "Ventilation Gill" on the front panel keeping the cooling unit system ventilated and running more efficiently.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Cooling Power (W)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-7-135-20 HC GR	19099831	2	C	1019	274	369	249	1342 x 700 x 850
ETP-7-180-30 HC GR	19099832	3	C	1119	428	369	249	1792 x 700 x 850
ETP-7-225-40 HC GR	19099833	4	D	1746	581	593	332	2242 x 700 x 850



ETP-8-150-20 HC GR



ETP-8-150-20 HC GR



ETP-8-200-24 HC GR



ETP-8-200-30 LLR HC GR



ETP-8-200-27 HC GR



ETP-8-250-40 LRLR HC GR



ETP-8-250-27 HC GR + GV-250

PIZZA COUNTERS 800 MM EURONORM (400X600) WITH GRANITE TOP

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a pizza preparation station when combined with pizza ingredient cases.
- Heavy-duty 30 mm granite working top with side splash-back from 150 mm to 250 mm high and rear splash-back of 250 mm high, preventing spillage behind the counter.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Neutral compartment with drawers which incorporate euronorm size, sanitary PVC made baskets. Drawers are assembled over telescopic slidding guides, capable of complete retraction, to maximize storage capacity.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption and reducing in half defrost time.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Equipped with 1 grid 400x600 mm and 2 sets of guides per each full door and 1 PVC sanitary basket 600x400x120 mm in each drawer.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door-Drawer No	Energy Efficiency Class	Annual Energy Consumption (kWh)	Gross Volume (l)	Cooling Power (W)	Connection Power (W)	External W x D x H dimensions (mm)
ETP-8-150-20 HC GR	19099738	2-0	D	1477	372	398	249	1492 x 800 x 850
ETP-8-150-20 HC LR GR	19099739	2-0	D	1477	372	398	249	1492 x 800 x 850
ETP-8-200-27 HC GR	19099740	2-7	D	1477	372	398	249	2017 x 800 x 850
ETP-8-200-27 HC LR GR	19099741	2-7	D	1477	372	398	249	2017 x 800 x 850
ETP-8-200-24 HC GR	19099742	2-4	D	1477	372	398	249	2017 x 800 x 850
ETP-8-200-24 HC LR GR	19099743	2-4	D	1477	372	398	249	2017 x 800 x 850
ETP-8-200-30 HC GR	19099744	3-0	D	1723	588	398	249	2017 x 800 x 850
ETP-8-200-30 HC LLR GR	19099745	3-0	D	1723	588	398	249	2017 x 800 x 850
ETP-8-250-37 HC GR	19099746	3-7	D	1723	588	398	249	2542 x 800 x 850
ETP-8-250-37 HC LLR GR	19099747	3-7	D	1723	588	398	249	2542 x 800 x 850
ETP-8-250-34 HC GR	19099748	3-4	D	1723	588	398	249	2542 x 800 x 850
ETP-8-250-34 HC LLR GR	19099749	3-4	D	1723	588	398	249	2542 x 800 x 850
ETP-8-250-40 HC GR	19099750	4-0	E	2442	804	593	349	2542 x 800 x 850
ETP-8-250-40 HC LRLR GR	19099751	4-0	E	2442	804	593	349	2542 x 800 x 850



Preparation counters Ingridients vitrines



GVL-180



GV-180

PIZZA & SANDWICH INGREDIENT VITRINES

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal as a container ingredient for pizzas, salads, and sandwiches.
- Two versions available:
Glazed GV models,
GVL models with stainless steel lid.
- Ingredient cases have been designed in high variety of length, so as to fit with all Essenzial Line models.
- Built-in refrigeration unit.
- Cold plate cooling.
- Water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Models GV-154, GV-204 and GV-254 designed to house containers GN 1/3 up to 150 mm deep. Other models designed to house containers GN 1/4, 150 mm depth.
- Refrigerant gas: R600a Hydrofluorocarbon (HC).
- Temperature from +2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	GN capacity	Connection Power (W)	External W x D x H dimensions (mm)
GV-135	19068940	5 x GN 1/4	102	1342 x 336 x 450
GV-150	19068941	6 x GN 1/4	102	1492 x 336 x 450
GV-154	19068942	6 x GN 1/3	102	1492 x 396 x 450
GV-180	19068943	8 x GN 1/4	102	1792 x 336 x 450
GV-200	19068944	9 x GN 1/4	102	2017 x 336 x 450
GV-204	19068945	9 x GN 1/3	102	2017 x 396 x 450
GV-225	19068946	10 x GN 1/4	102	2242 x 336 x 450
GV-250	19068948	12 x GN 1/4	168	2542 x 336 x 450
GV-254	19068949	12 x GN 1/3	168	2542 x 396 x 450
GVL-135	19068970	5 x GN 1/4	102	1342 x 336 x 290
GVL-150	19069308	6 x GN 1/4	102	1492 x 336 x 290
GVL-154	19069309	6 x GN 1/3	102	1492 x 396 x 290
GVL-180	19069310	8 x GN 1/4	102	1792 x 336 x 290
GVL-200	19069311	9 x GN 1/4	102	2017 x 336 x 290
GVL-204	19069312	9 x GN 1/3	102	2017 x 396 x 290
GVL-225	19069313	10 x GN 1/4	102	2242 x 336 x 450
GVL-250	19069315	12 x GN 1/4	168	2542 x 336 x 290
GVL-254	19069316	12 x GN 1/3	168	2542 x 396 x 290



ETPZ-135 HC



ETPZ-135-04 HC



ETPZ-180 HC



ETPZ-180-06 HC

REFRIGERATED COUNTERS 700 MM FOR PIZZA GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a compact pizza preparation station.
- Heavy-duty stainless steel 50 mm working top with built-in neutral unit designed to house 8 or 10 containers GN 1/4 (ETPZ-135 and ETPZ-180) of maximum 100 mm depth (not included).
- Containers are refrigerated by being in contact with lower counter.
- Stainless steel hinged night lid with opening position at 90°.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door-Drawer No	Containers Q.	Gross volume (l)	Cooling Power (W)	Connection Power (W)	External W x D x H dimensions (mm)
ETPZ-135 HC	19040196	2	8	274	398	223	1342 x 700 x 1050
ETPZ-135-12 HC	19077621	1- 2 x 1/2	8	274	398	223	1342 x 700 x 1050
ETPZ-135-04 HC	19077622	0- 4 x 1/2	8	274	398	223	1342 x 700 x 1050
ETPZ-180 HC	19040197	3	10	428	593	414	1792 x 700 x 1050
ETPZ-180-14 HC	19077624	1- 4 x 1/2	10	428	593	414	1792 x 700 x 1050
ETPZ-180-22 HC	19077625	2- 2 x 1/2	10	428	593	414	1792 x 700 x 1050
ETPZ-180-06 HC	19077627	0- 6 x 1/2	10	428	593	414	1792 x 700 x 1050



Preparation counters Refrigerated work stations



ETPZ-150 HC



ETPZ-200 HC

REFRIGERATED COUNTERS 800 MM FOR PIZZA EURONORM (400X600)

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a compact pizza preparation station.
- Heavy-duty stainless steel 50 mm working top with built-in neutral unit designed to house GN 1/4 or GN 1/3 containers maximum 100 mm depth (not included).
- Containers are refrigerated by being in contact with lower counter.
- Stainless steel hinged night lid with opening position at 90°.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers EN 600x400; equipped with compatible rails.
- Equipped with 1 grid 400x600 mm and 2 sets of guides per each full door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

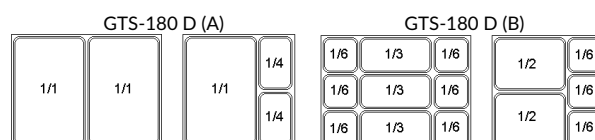
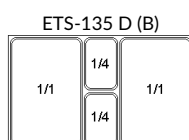
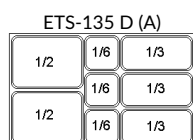
Model	Reference	Door No	Containers Q.	Gross volume (l)	Cooling Power (W)	Connection Power (W)	External W x D x H dimensions (mm)
ETPZ-8-150 HC GN 1/3	19097583	2	9	372	369	286	1492 x 800 x 1057
ETPZ-8-200 HC GN 1/3	19097270	3	12	588	845	475	2017 x 800 x 1057
ETPZ-8-150 HC GN 1/4	19098281	2	8	372	369	286	1492 x 800 x 1057
ETPZ-8-200 HC GN 1/4	19098284	3	10	588	845	475	2017 x 800 x 1057



ETS-135 HC



ETS-180 HC



REFRIGERATED COUNTERS 700 MM FOR SALADS GN 1/1

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing. Ideal to be used as a compact salad/sandwich preparation station.
- Heavy-duty stainless steel 50 mm Saladette worktop designed to house GN containers (not included)
- Containers are refrigerated by being in contact with lower counter
- Stainless steel hinged night lid with fixed opening position at 90°.
- 50 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the door and avoids dust and dirt collection.
- Hinged doors with automatic return for a perfect closing that minimizes temperature gain. Doors have a 120° dwell position and close automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.
- Control panel and engine ventilation with pivoting front opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Forced draft evaporator with anti-corrosion cover.
- Intelligent Air Circulation System ensures perfect temperature consistency with its innovative airflow design.
- Automatic evaporation of defrost water. Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.
- Height-adjustable stainless steel legs. Height of the legs could be adjusted individually (130 mm – 200 mm) to enable convenient cleaning. Castors are available as an option.
- Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.
- 6 grid level positions for increased loading capacity, with 70 mm distance among them.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Rounded edge interiors, easier cleaning operations to reduce potential dirt traps.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of 0 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door No	Gross volume (l)	Cooling Power (W)	Connection Power (W)	External W x D x H dimensions (mm)
ETS-135 HC	19061374	2	274	369	223	1342 x 700 x 900
ETS-135 HC LR	19099940	2	274	369	223	1342 x 700 x 900
ETS-180 HC	19061375	3	428	593	414	1792 x 700 x 900
ETS-180 HC LLR	19099941	3	428	593	414	1792 x 700 x 900



Preparation counters Saladettes



ETS-090 NS



ETS-140 06 NS



ETS-140 NS

SOLID WORKTOP SALADETTE

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 30 mm CFC-free polyurethane injected stainless steel worktop without splashback as standard.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface.
- Static evaporator, foamed in CFC-free high-density polyurethane with 40 mm thickness. Interior without fin evaporator and smooth surfaces make an easy to clean compartment.
- Ergonomic, full-length, perfectly integrated handle that ensures practical opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Automatic evaporation of defrost water.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Forced air cooling system.
- Removable front panel with front breathing design allowing machine to be embedded without penalizing performance.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of +2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	Door-Drawer No.	Energy Efficiency class	Annual Consumption	Gross Volume (l)	Cooling Power (W)	Connection Power (W)	External W x D x H dimensions (mm)
ETS-090 NS	19103120	2	D	1403	155	369	245	894 x 700 x 850
ETS-090-12 NS	19104272	1-2	D	1403	155	369	245	894 x 700 x 850
ETS-090-04 NS	19104274	0-4	D	1403	155	369	245	894 x 700 x 850
ETS-140 NS	19103121	3	D	1608	232	369	267	1358 x 700 x 850
ETS-140-14 NS	19104276	1-4	D	1608	232	369	267	1358 x 700 x 850
ETS-140-22 NS	19104277	2-2	D	1608	232	369	267	1358 x 700 x 850
ETS-140-06 NS	19104278	0-6	D	1608	232	369	267	1358 x 700 x 850



ETS-090



ETS-140

GN containers configuration available on accessories page (p. 137).

POLYETHYLENE WORKTOP SALADETTE

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Open worktop suitable for GN container and high density polyethylene worktop surface suitable for handling food. Tylting lid with opening fix position.
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface as an optional
- Static evaporator, foamed in CFC-free high-density polyurethane with 40 mm thickness. Interior without fin evaporator and smooth surfaces make an easy to clean compartment.
- Ergonomic, full-length, perfectly integrated handle that ensures practical opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Automatic evaporation of defrost water.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Forced air cooling system.
- Removable front panel with front breathing design allowing machine to be embedded without penalizing performance.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of +2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

* GN containers not included as standard

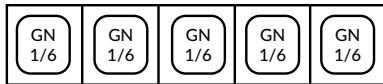
Model	Reference	Door-Drawer No.	Gross Volume (l)	Cooling Power	Connection power	External W x D x H dimensions (mm)
ETS-090	19104280	2	155	369	245	894 x 700 x 861
ETS-140	19104281	3	232	369	267	1358 x 700 x 861



Preparation counters Saladettes



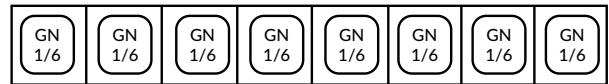
ETPZ-090



ETPZ-090 5 x GN 1/6 containers



ETPZ-140



ETPZ-140 8 x GN 1/6 containers

PIZZA WORKTOP SALADETTE

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- 30 mm CFC-free polyurethane injected stainless steel worktop with open area for GN 1/6 containers
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface as an optional
- Static evaporator, foamed in CFC-free high-density polyurethane with 40 mm thickness. Interior without fin evaporator and smooth surfaces make an easy to clean compartment. Ergonomic, full-length, perfectly integrated handle that ensures practical opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Automatic evaporation of defrost water.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Forced air cooling system.
- Removable front panel with front breathing design allowing machine to be embedded without penalizing performance.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of +2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N - 50 Hz.

* GN containers not included as standard

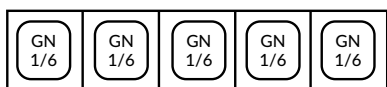
Model	Reference	Containers Q.	Door-Drawer No.	Gross Volume (l)	Cooling Power (W)	Connection power (W)	External W x D x H dimensions (mm)
ETPZ-090	19104208	5 x GN 1/6	2	155	369	245	894 x 700 x 955
ETPZ-140	19104275	8 x GN 1/6	3	232	369	267	1358 x 700 x 955



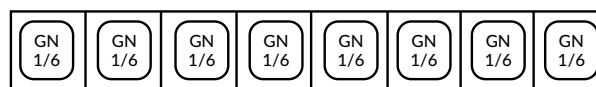
ETSA-090



ETSA-140



ETSA-090 5 x GN 1/6 containers



ETSA-140 8 x GN 1/6 containers

SANDWICH WORKTOP SALADETTE

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
- Heavy duty 30 mm granite built worktop with an open space suitable for GN 1/6 containers
- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface as an optional
- Static evaporator, foamed in CFC-free high-density polyurethane with 40 mm thickness. Interior without fin evaporator and smooth surfaces make an easy to clean compartment.
- Ergonomic, full-length, perfectly integrated handle that ensures practical opening.
- Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
- Luminous start-stop light button.
- Automatic evaporation of defrost water.
- Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
- Forced air cooling system.
- Removable front panel with front breathing design allowing machine to be embedded without penalizing performance.
- Suitable for food containers GN 1/1; equipped with compatible rails.
- Equipped with 1 grid GN 1/1 per each door.
- Refrigerant gas: R290 Hydrocarbon (HC).
- Working temperature of +2 °C to +8 °C in climate Class IV conditions.
- Supply voltage: 230 V 1+N – 50 Hz.

* GN containers not included as standard.

Model	Reference	Door-Drawer No.	Containers Q.	Gross Volume (l)	Cooling Power	Connection power	External W x D x H dimensions (mm)
ETSA-090	19104209	2	5 x GN 1/6	155	369	245	894 x 700 x 1140
ETSA-140	19104048	3	8 x GN 1/6	232	369	267	1358 x 700 x 1140



Preparation counters Saladettes



ETCPZ-140 + GV-135



ETCPZ-140-26 + GV-135

COMPACT PIZZA SALADETTES

- Specially manufactured in high-quality stainless steel for intensive professional applications, featuring a very robust design and perfect finishing.
 - Heavy-duty 30 mm granite working top with side splash-back with 160 mm height.
 - Available to fit GV- range ingredient vitrines. Compatible models:
 - GV-135-5 x GN 1/4
 - GVL-135-5 x GN 1/4
 - Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface as an optional.
 - Neutral compartment with 6 drawers which incorporate euronorm size, sanitary PVC made baskets. Drawers are assembled over telescopic sliding guides, capable of complete retraction to maximize storage capacity.
 - Static evaporator, foamed in CFC-free high-density polyurethane with 40 mm thickness. Interior without fin evaporator and smooth surfaces make an easy to clean compartment.
 - Ergonomic, full-length, perfectly integrated handle that ensures practical opening.
 - Intuitive digital control allows temperature parameters to be adjusted easily and quickly.
 - Luminous start-stop light button.
 - Automatic evaporation of defrost water.
 - Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.
 - Forced air cooling system.
 - Removable front panel with front breathing design allowing machine to be embedded without penalizing performance.
 - Suitable for food containers GN 1/1; equipped with compatible rails.
 - Equipped with 1 grid GN 1/1 per each door.
 - Refrigerant gas: R290 Hydrocarbon (HC).
 - Working temperature of +2 °C to +8 °C in climate Class IV conditions.
- * GN containers not included as standard

Model	Reference	Door-Drawer No.	Energy Efficiency class	Annual Consumption	Gross Volume (l)	Cooling Power	Connection power	External W x D x H dimensions (mm)
ETCPZ-140-26	19104292	2-6	D	1403	232	369	267	1358 x 700 x 1010
ETCPZ-140	19104290	3	D	1608	232	369	267	1358 x 700 x 1010

Model	Reference	GN capacity	Connection Power (W)	External W x D x H dimensions (mm)
GV-135	19068940	5 x GN 1/4	102	1342 x 336 x 450
GVL-135	19068970	5 x GN 1/4	102	1342 x 336 x 290

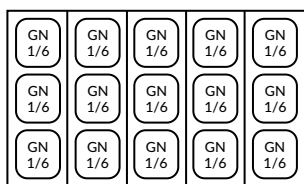


OPTIONS

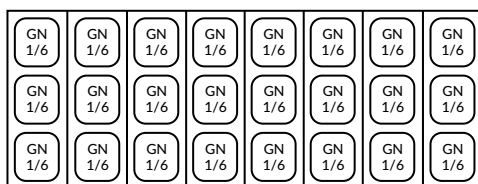
Model	Model description	Back in Stainless steel (BS)	Castor Kit (C)	Granite Top (GR)	Without Splashback (NS)	Compressor on the Left (LG)	UK Plug (CI)	Remote Group (RG)	Frame Heater (FH)	Version 60Hz (60Hz)	Kit of Drawers	
PREPARATION COUNTERS												
ETP-7-135 HC	Preparation 700 mm, 2 door length	●	●	std.	-	●	●	-	●	●	●	
ETP-7-180 HC	Preparation 700 mm, 3 door length	●	●	std.	-	●	●	-	●	●	●	
ETP-7-225 HC	Preparation 700 mm, 4 door length	●	●	std.	-	●	●	-	●	●	●	
ETP-8-150 HC	Preparation 800 mm, 2 door length	●	●	std.	-	●	●	●	●	●	-	
ETP-8-200 HC	Preparation 800 mm, 3 door length	●	●	std.	-	●	●	●	●	●	-	
ETP-8-250 HC	Preparation 800 mm, 4 door length	●	●	std.	-	●	●	●	●	●	-	
ETPZ-135 HC	700 mm GN 1/1 Pizza counter 2 door length	●	●	-	-	-	●	●	std.	●	●	
ETPZ-180 HC	700 mm GN 1/1 Pizza counter 3 door length	●	●	-	-	-	●	●	std.	●	●	
ETPZ-150 HC	800 mm EN 60x40 Pizza counter 2 door length	●	●	-	-	-	●	●	std.	●	-	
ETPZ-200 HC	800 mm EN 60x40 Pizza counter 3 door length	●	●	-	-	-	●	●	std.	●	-	
ETS-135 HC	Prep. 700 mm with salad. worktop, 2 door length	●	●	-	-	-	●	●	std.	●	-	
ETS-180 HC	Prep. 700 mm with salad. worktop, 3 door length	●	●	-	-	-	●	●	std.	●	-	
ETS-090 NS	Solid Worktop Saladette, 2 door length	-	-	-	std.	-	●	●	-	●	-	
ETS-140 NS	Solid Worktop Saladette, 3 door length	-	-	-	std.	-	●	●	-	●	-	
ETS-090	Polyethylene Worktop Saladette, 2 door length	-	-	-	-	-	●	●	-	●	●	
ETS-140	Polyethylene Worktop Saladette, 3 door length	-	-	-	-	-	●	●	-	●	●	
ETPZ-090	Pizza Worktop Saladette, 2 door length	-	-	-	-	-	●	●	-	●	●	
ETPZ-140	Pizza Worktop Saladette, 3 door length	-	-	-	-	-	●	●	-	●	●	
ETSA-090	Sandwich Worktop Saladette, 2 door length	-	-	std.	-	-	●	●	-	●	●	
ETSA-140	Sandwich Worktop Saladette, 3 door length	-	-	std.	-	-	●	●	-	●	●	
ETCPZ-140-26	Compact pizza Saladette, 2 door length	-	-	std.	-	-	●	●	-	●	●	
ETCPZ-140	Compact pizza Saladette, 3 door length	-	-	std.	-	-	●	●	-	●	●	

SALADETTES CONFIGURATION

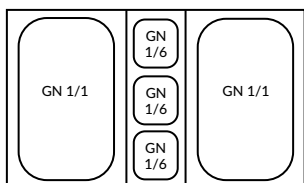
ETS-090 GN 1/6



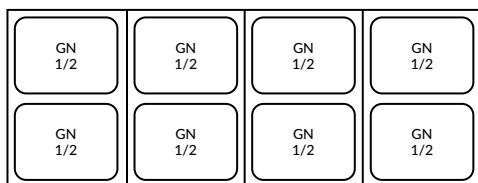
ETS-140 GN 1/6



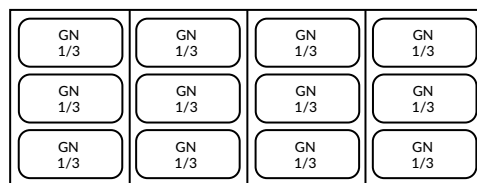
ETS-090 GN 1/1 + 1/6



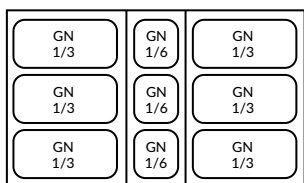
ETS-140 GN 1/2



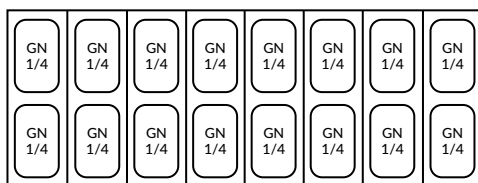
ETS-140 GN 1/3



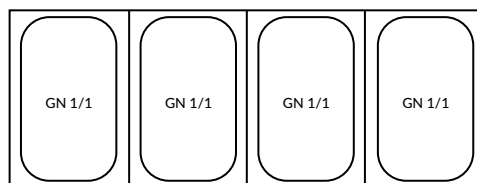
ETS-090 GN 1/3 + 1/6



ETS-140 GN 1/4



ETS-140 GN 1/1





DOOR ORIENTATION KIT AND DEFROST WATER EVAPORATION KIT

Model	Reference	Description	Model
CDOC03	19041038	Counter left door orientation kit	700 & 800 mm
CDOC004	19087070	Counter right door orientation kit	700 & 800 mm
DFEK	19100041	Defrost water evaporation kit for remote counters	Remote counters
DEFEKS	19107662	Defrost water evaporation kit for remote saladettes	Remote saladettes

GN CONTAINER SUPPORT KITS

Model	Reference	Description	Model
ICWS400	19057207	Kit support beam for ingredient case 400 mm	GV & GVL
ICWS340	19051260	Kit support beam for ingredient case 340 mm	GV & GVL
KG1/6S9	19104364	Kit supports for GN 1/6 containers	ETS-090
KG1/3S9	19104365	Kit supports for GN 1/3 + GN 1/6 containers	ETS-090
KG1/6S14	19104366	Kit supports for GN 1/6 containers	ETS-140
KG1/4S14	19104367	Kit supports for GN 1/4	ETS-140
KG1/3S14	19104368	Kit supports for GN 1/3	ETS-140
KG1/2S14	19104369	Kit supports for GN 1/2	ETS-140

GN CONTAINERS

Model	Reference	Description	Model
40GN 1/6	19104381	GN 1/6 40 mm depth container	ETS, ETSa & ETPZ
65GN 1/6	19104382	GN 1/6 65 mm depth container	ETS, ETSa & ETPZ
100GN 1/6	19104383	GN 1/6 100 mm depth container	ETS, ETSa & ETPZ
40GN 1/4	19104384	GN 1/4 40 mm depth container	ETSa
65GN 1/4	19104385	GN 1/4 65 mm depth container	ETSa
100GN 1/4	19104386	GN 1/4 100 mm depth container	ETSa
40GN 1/3	19104387	GN 1/3 40 mm depth container	ETSa
65GN 1/3	19104388	GN 1/3 65 mm depth container	ETSa
100GN 1/3	19104389	GN 1/3 100 mm depth container	ETSa
40GN 1/2	19104390	GN 1/2 40 mm depth container	ETSa
65GN 1/2	19104391	GN 1/2 65 mm depth container	ETSa
100GN 1/2	19104392	GN 1/2 100 mm depth container	ETSa
40GN 1/1	19048493	GN 1/1 40 mm depth container	ETSa
65GN 1/1	19048494	GN 1/1 65 mm depth container	ETSa
100GN 1/1	19048495	GN 1/1 100 mm depth container	ETSa

GRIDS, BASKETS & RAILS



Model	Reference	Dimensions (mm)	Counter series	Description
SHT700	19097778	530 x 325	700 mm	Epoxy-coated GN 1/1 wire grid
SHT800P	19097776	600 x 400	800 mm	Epoxy-coated wire grid for bakery
GG11	19104363	530 x 325	Saladette	Epoxy-coated GN 1/1 wire grid
SB800P	19099982	600 x 400 x 120	800 mm	Sanitary PVC basket
SGT700	19023974	562	700 mm/ Saladette	Kit of rail support GN 1/1 grid
SGT800P	19033557	649	800 mm	Kit of rail support 600 x 400 grid

DRAWERS KITS

- Stainless steel drawers with perforated bottom plates and telescopic sliding guides, capable of complete retraction, to economize working surface.
- Self-closing sliding guides and opening stoppers.
- Ergonomic, full-length, robust, perfectly integrated handle that ensures practical opening of the drawers.
- The drawers close to the compressor system must be always (1/2 + 1/2) and the usable volume of the upper drawer is lower due to the evaporator position.
- One door can be replaced by the kits below.

Drawer drawing	Model	Reference	Counter series	Description	Position of the kit in the counter
	GDK-7-12	19041019	Preparation counters 700 mm	Kit of 2 drawers (1/2 + 1/2)	
	GDKC-7-12	19041020	Preparation counters 700 mm	Kit of 2 drawers (1/2 + 1/2) compressor side	
	GDK-7-23	19041021	Preparation counters 700 mm	Kit of 2 drawers (1/3 + 2/3)	
	GDK-7-13	19041022	Preparation counters 700 mm	Kit of 3 drawers (1/3 + 1/3 + 1/3)	
	ESDK-7-13	19106088	Saladettes	Kit of 2 drawers (1/2 + 1/2)	





Blast chillers

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Blast chillers

Why use a blast chiller?

1. Hygiene and safety

All fresh organic food products contain a natural bacterial load which, in favourable ambient conditions (temperature and humidity), multiplies producing hazardous effects on consumer health.

Between +65°C and +3°C: in this temperature range, bacterial multiplication is accelerated exponentially.

Blast chilling means lowering the temperature of the product from +90°C to +3°C in less than 90 minutes. Passing through the critical temperature range between so fast where effects of harmful bacteria are disabled.

Blast chilling cooked product not only prevents bacterial proliferation but also prolongs product conservation time, avoiding loss of flavor and aroma.

The quality of the food is not affected, enlarging product storing time.

2. Work streamlining

Blast chillers allow a large quantity of product to be prepared and, once blast chilled, it can be consumed within a period of 5-7 day, while frozen product duration can extend to several months, maintaining organoleptic condition of the food.

The preservation of product quality, allows advance planning of kitchen work, improving raw ingredients purchase, as well as work load with advantages in terms of hygiene and menu variety.

3. Time savings

The advance preparation of foods and blast chilling of them allows kitchens to offer a more delicious and varied menu when required. The chef does not have to constantly oversee the process of preparing several dishes.

The simple operation of reheating the food allows a wide range of dishes to be served within a short period of time.

Blast chillers increase production capacity, thereby reducing staff costs and providing outstanding advantages in terms of profitability and time.

4. Quality

The rapid reduction in temperature makes it possible to conserve food moisture content and prevent normal bacterial proliferation.

Fast freezing encourages the formation of intercellular microcrystals (figure 2), which maintain the compactability, flavour and freshness characteristics of foods over time.

Asber blast chillers are also exceptional at preserving fresh and raw foods, such as fish, crustaceans, vegetables, bread and partially-finished products such as fresh pasta and sauces.

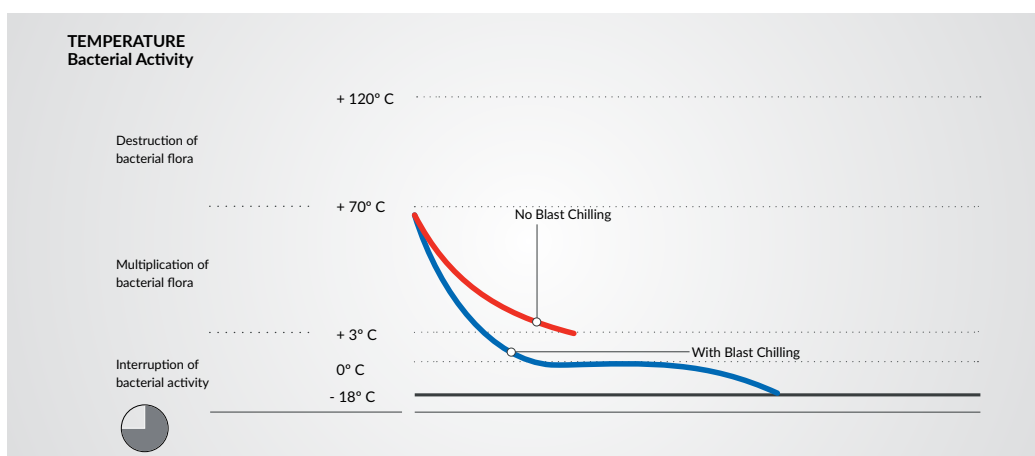
5. Applications

This kitchen work streamlining system is highly advantageous for all types of catering and especially for canteens, hospitals and restaurants, as well as for special occasions such as large banquets. It also allows to all kind of restaurants and catering business to offer their well-presented dishes which are ready to eat.

6. Other advantages

Blast chillers optimize stock management by:

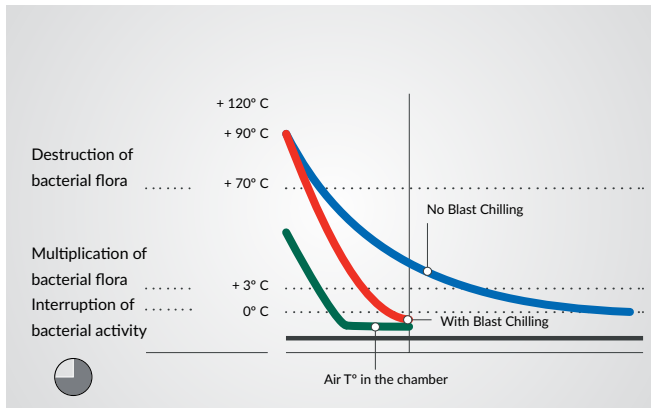
- Reductions in lost weight due to the natural evaporation of moisture from cooked food
- Planned food purchases, thereby improving kitchen stock organisation
- Organization of storage capacities and work load, adjusting capable personal attention
- Drastic reductions in waste and unused food



CYCLE DESCRIPTION

Blast chilling

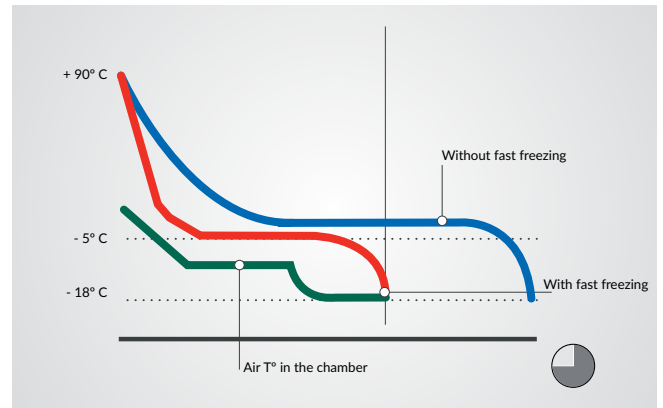
The blast chilling cycle takes the temperature of food from +90°C to a temperature or +3°C in the heart of the product in less than 90 minutes. After the process, the product can be stored between 0°C and +5°C depending of the appropriate value of storage.



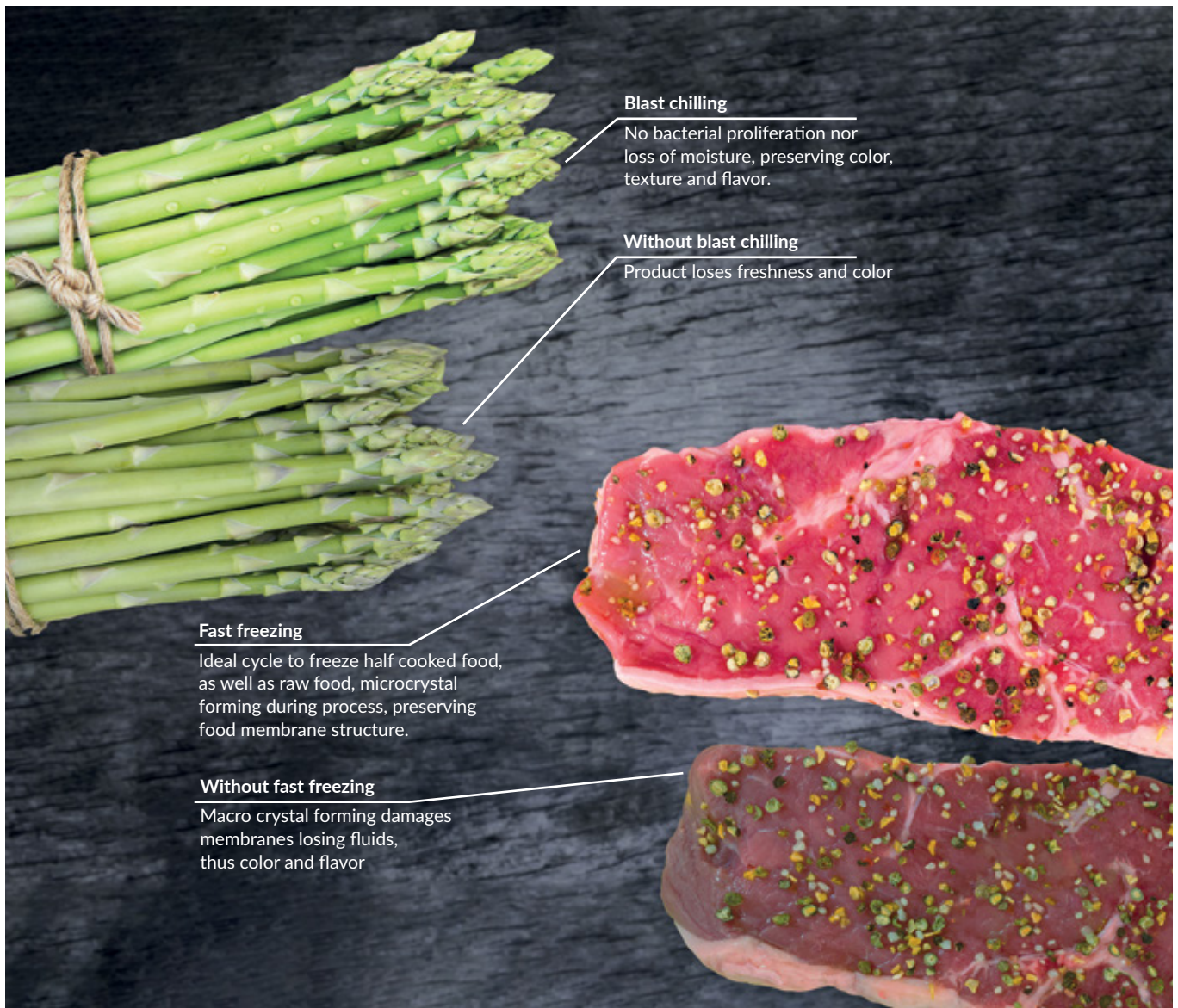
Blast chilling.

Fast freezing

The fast-freezing cycle takes the temperature of food from +90°C to a temperature of -18°C in the heart of the product in less than 4 hours. After the process, the product can be stored between -18°C and -25°C depending of the appropriate value of storage.



Fast freezing.



NEW Blast chillers

Features



HYDROCARBON NATURAL GAS (HC)

ASBER range blast chillers have been developed in R290 hydrocarbon gas much more energy efficient than other refrigerant. It minimizes the energy consumption and with a GWP=3 helps reducing greenhouse effect and global warming.





Integrated stainless steel handle

Ergonomic, stainless steel made, robust, perfectly integrated handle ensures practical opening of the door that avoids dust and dirt collection, being extremely easy to clean.



Multipurpose rack

Easily removable multipurpose rod made racks, designed to hold both GN 1/1 and EN 60x40 bakery baskets.



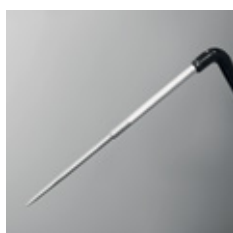
Compact Controller

2,8" capacitive easy to use controller, ergonomically located in the blast chiller door for users comfort with extra programs, recipe book and HACCP.



Easy to reach components

Removable and pivotable evaporator cover which allows to easily access into unit evaporator area for cleaning and service purposes.



Needle probe

Smart needle probe. The controller detects if the probe has been correctly placed in the product, starting a time controlled cycle.

Heated needle probe available as optional.



Self-closing hinged doors

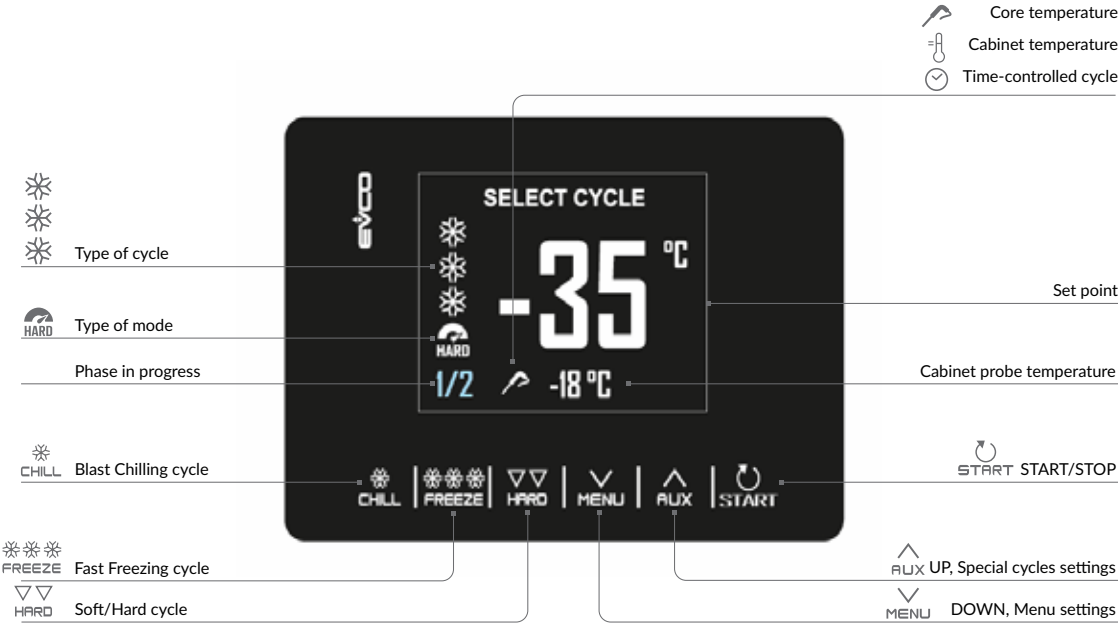
Hinged doors with automatic return for a perfect closing that minimize temperature gain and reduces energy consumption. Doors have a 120° dwell position and closes automatically at less than 90°.

FEATURE	B-LINE	PRO-LINE
CHILLING CYCLE +65°C / +3°C	std.	std.
FREEZING CYCLE +65°C / -18°C	std.	std.
HARD MODE	-	std.
SOFT MODE	-	std.
HACCP	-	std.
SPECIAL CYCLES	-	std.
Fish sanitization	-	std.
Ice cream hardening	-	std.
Pre-cooling	-	std.
HEATED PROBE	-	•
RECIPEE BOOK	-	std.

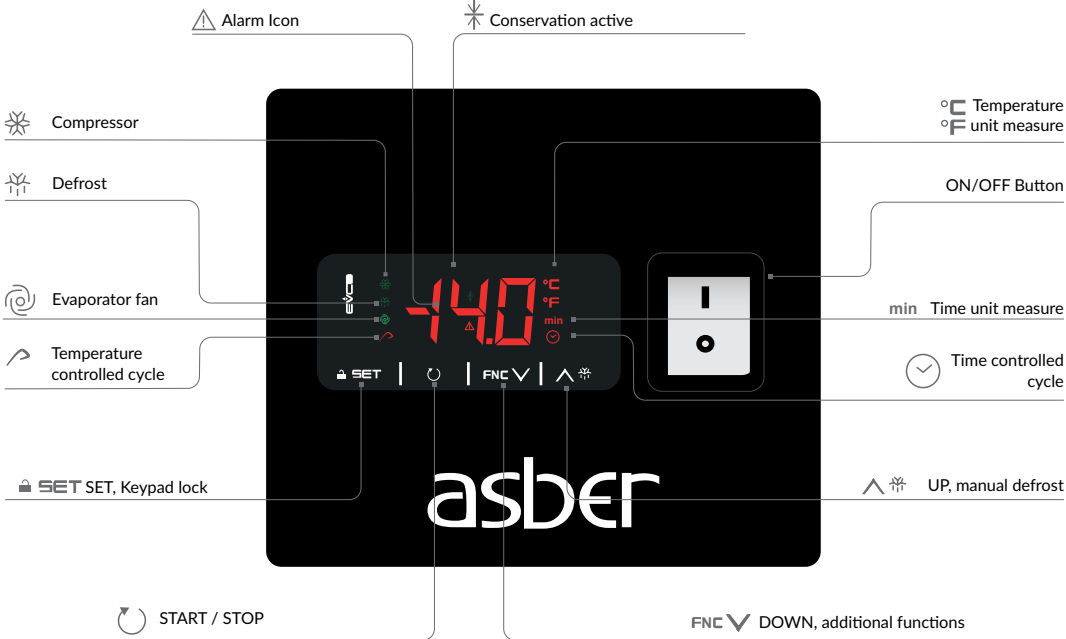
Blast chillers

Features

Pro-Line



B-Line





BLAST CHILLER PRO-LINE

- Intuitive 2,8" capacitive electronic control, placed in the door for more ergonomic use.
- Chilling and freezing cycles which can be controlled by time or by temperature according to the reading of the temperature probe inside the product.
- 2 additional chilling mode Soft/Hard can be set just after blast chilling freezing process starts.
 - Soft mode, standard for Chilling cycles, chamber set point during the process keeps -5°C during the process.
 - Hard mode, standard for Freezing cycles, chamber set point during the process keeps in -35°C during the process.
- Cycle duration
 - Chilling cycle: +65° to +3 °C in 90 minutes.
 - Freezing cycle: +65° to -18 °C in 240 minutes.
- Once chilling / freezing cycle is over, devices enter in standby mode, working as refrigerator keeping the temperature between +2° and +5° after chilling and below -18° after freezing cycle.
- 3 additional cycles for pre-cooling, fish sanitization and ice-cream hardening.
- 7 preset ready to use chilling cycles and storage capacity of additional 20 personalized recipes.
- Internal and external construction entirely made from high quality stainless steel.
- 60 mm thickness, CFC-free, high quality (40 kg/m3) polyurethane insulation, injected under high pressure. (Except in PBC-03 version which has 35 mm).
- Interior with curved joints to facilitate cleaning.
- Includes a needle probe to monitor the temperature in the heart of the food product. Heated needle probed available as an optional.
- Storing capacity (Except 3 trays version with GN 1/1 only) for GN 1/1 and EN 60x40 trays with 65 mm distance among them.
- Easily removable "Ventilation gill" on the front panel to keep cooling unit system ventilated and working more efficiently.
- Height adjustable stainless-steel legs. Height of legs could be adjusted individually (130 mm-200 mm) to enable convenient cleaning. (Except in PBC-03 version).
- Manual defrost cycle.
- Hot gas coming from the compressor is used to automatically evaporate defrost water.
- Sealed condenser unit with ventilated condenser.
- Ergonomic, stainless-steel made, robust, perfectly integrated handle ensures practical opening of the door avoids dust and dirt collection, being extremely easy to clean.
- Hinged door with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Refrigerant gas R-290
- Supply voltage: 230 V 1+N - 50 Hz.

Model	Reference	Coolant	Production (kg/cycle)		External W x D x H dimensions (mm)	Cooling Power (W)	Connection Power (W)
			Refrigeration	Freezing			
PBC-03	19104299	R290	15	6	590 x 700 x 520	565	410
PBC-05	19104360	R290	18	10	790 x 754 x 850	710	550
PBC-08	19104361	R290	40	24	790 x 854 x 1290	1180	713
PBC-10	19115817	R290	50	30	790 x 854 x 1420	1620	1426



Blast chillers B-Line



BBC-03



BBC-05



BBC-08



BBC-10

BLAST CHILLER B-LINE

- Intuitive Electronically-controlled blast chillers-fast freezers.
 - Chilling cycle: +65° to +3 °C in 90 minutes.
 - Freezing cycle: +65° to -18 °C in 240 minutes.
- Cycles can be controlled by time or by temperature according to the reading of the temperature probe inside the product. If no probe is in use, time control is applied automatically.
- Once chilling / freezing cycle is over, devices enter in standby mode, working as refrigerator keeping the temperature between +2° and +5° after chilling and below -18° after freezing cycle.
- Internal and external construction entirely made from high quality stainless-steel.
- 60 mm thickness, CFC-free, high quality (40 kg/m³) polyurethane insulation, injected under high pressure. (Except in BBC-03 version which has 35 mm).
- Interior with curved joints to facilitate cleaning.
- Includes non-heated probe to monitor the temperature in the heart of the food product.
- Storing capacity (Except 3 trays version with GN 1/1 only) for GN 1/1 and EN 60x40 trays with 65 mm distance among them.
- Easily removable "Ventilation gill" on the front panel to keep cooling unit system ventilated and working more efficiently.
- Height adjustable stainless-steel legs. Height of legs could be adjusted individually (130 mm-200 mm) to enable convenient cleaning. (Except in BBC-03 version).
- Manual defrost cycle.
- Hot gas coming from the compressor is used to automatically evaporate defrost water.
- Sealed condenser unit with ventilated condenser.
- Stainless-steel door with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.
- Hinged door with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Refrigerant gas R-290
- Supply voltage: 230 V 1+N - 50 Hz.

Model	Reference	Coolant	Production (kg/cycle)		External W x D x H dimensions (mm)	Cooling Power (W)	Connection Power (W)
			Refrigeration	Freezing			
BBC-03	19104352	R290	15	6	590 x 700 x 520	565	410
BBC-05	19104353	R290	18	10	790 x 740 x 850	710	550
BBC-08	19104354	R290	40	24	790 x 840 x 1290	1180	713
BBC-10	19115818	R290	50	30	790 x 840 x 1420	1620	1426



Dishwashers

Grand Series

Easy Line

Mitte Line

Tech Line

Supreme Line

Options & Accessories



GRAND SERIES

Designed for your needs

In an increasingly competitive market, continuous improvement is a must. Based on the criterion in which a high performance, usability and ergonomic for the end user is overriding, Asber is launching a modern design of dishwashers... GRAND SERIES



Performance



Plug and play



Ergonomy



Durability

Complete line based on your needs

Asber Grand Series ensures a high washing performance and an elevated productivity, along with efficient water consumption. All models come with optional appliances which make this series a solution for all requirements.



Easy
Line



Mitte
Line



Tech
Line



Supreme
Line

Glasswashers & front-loading dishwashers

Grand Series



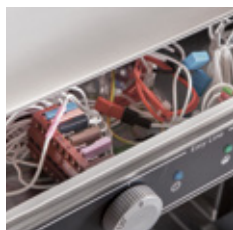
New door design

New Grand Series design with ergonomic, perfectly integrated handle and door stopper, ensures a fast feeding of the machine supporting daily work.



Built-in water softener

New integrated water softener, especially designed to ease the maintenance, improve the washing performance and extend the life of devices foreseen to work in a hard water supply environment. Available in MITTE, TECH and SUPREME version.



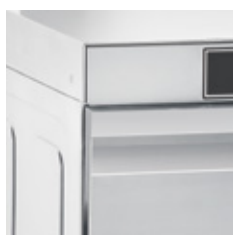
Removable control panel

Detachable front panel permits to reach all electric components in a fast and effortless way, allowing a high reparability of the electric components and reducing operating costs.



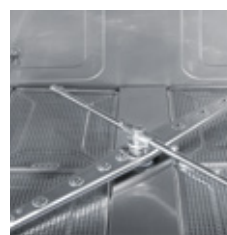
User-friendly control

Following plug and play philosophy, intuitive electro-mechanical control panel, enables an easy washing. Simplicity is our aim.



Robust structure

High quality structure completely made in stainless steel ensures an optimal lifetime.



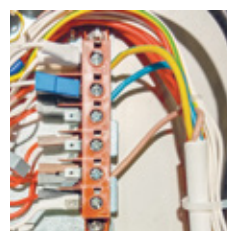
Easy to clean

New door design with flat back door and welded basket guides, along with tank filters and easy to remove rinse and washing arms, prevents the machine from dirt.



Height adjustable legs

The height of the legs can be adjusted individually to enable convenient cleaning underneath the appliance.



Multi-Power

Selectable boiler heating power at the installation, in Front Loading 510 models.

Multi-Voltage

Selectable machine configuration 400V 3N, 230V 3N and 230V 1N, in Front Loading 510 models.



NEW WASHING TANK

Allows higher glass capacity. Up to 220 mm in 350x350 mm basket Glasswashers, 270 mm in 400x400 basket Glasswasher, 320 mm in Front Loading dishwashers.

NEW Pass-Through dishwashers

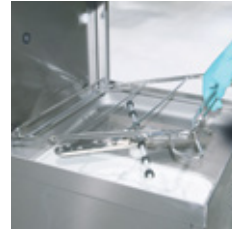
Features





Anti-friction guides

Lifts smoothly and easily with no tight spots, thereby reducing operator fatigue and increasing productivity.



Hinged rack support

Facilitates cleaning.



Large opening

440 mm hood opening permits washing GN 1/1 containers and big size dishes or glasses.



Double filtering

With progressively decreasing mesh size, traps dirt during washing and emptying.



Press-moulded tank

The wash chamber is free of internal pipes and sharp corners.



Perimetral handle

Facilities operation without buckling or jamming if the handle is grasped from a corner.



Multi-Power and Multi-Voltage

Selectable heating power and voltage at the installation.



Powerfull washing pump

Permits optimum cleaning results.



Electronic interface on hood (U) - Supreme range

Control panel at eye level to improve ergonomics and productivity.



Double skin hood - option (P)

With thermally-acoustically insulated hood. Helps soundproof the machine, creating a quieter work environment and reducing the heat loss.



Heat recovery (RC) - option

Collects and condenses the steam released by the machine after a full wash cycle and heats the inlet water improving its energy efficiency.



Easy Line

EASY-LINE dishwashers is a perfect balance between simplicity in use and a very efficient washing and rinsing performance, aimed to those who seek an entry level dishwasher.

EASY LINE range is available in 350x350 and 400x400 basket Glasswashers, 500x500 basket Front Loading dishwashers and 500x500 basket Pass-Through dishwashers. Washing cycles are controlled by an electric programmer.

Glasswashers

350x350 baskets.....	160
400x400 baskets.....	161

Front Loading dishwashers

500x500 baskets.....	162
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Pass-Through dishwashers

500x500 baskets.....	164
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Technical data.....	166
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Main features

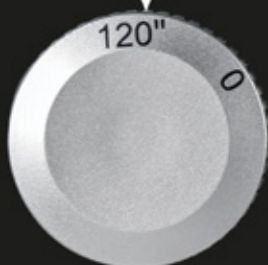
- Ergonomic, perfectly integrated handle and door stopper guarantees a fast feeding of the machine supporting daily work.
- 510 version Front Loading dishwashers, as well as Pass-Through dishwashers are designed with configurable power and voltage, which allow to adjust it to end user needs.
- Intelligent structure design with removable front and base panel with easy access to device components for maintenance purposes.
- Stainless steel fully made structure ensures a long life cycle of the machine.
- Electromechanical control provides one single program in 350, 400 and 500 models, while 2 washing programs are available in high powered 510 Front Loading and 500 Pass-Through dishwashers and 3 in high powered 510 Pass-Through dishwashers.
- Safety thermostats for boiler and tank heater, together with an anti-backflow valve assures a reliable working condition.
- Stamped front panel

Turning on and cycle selection knob

Machine ON LED indicator

Optimal temperature LED indicator

Cycle start pushing button



Easy Line



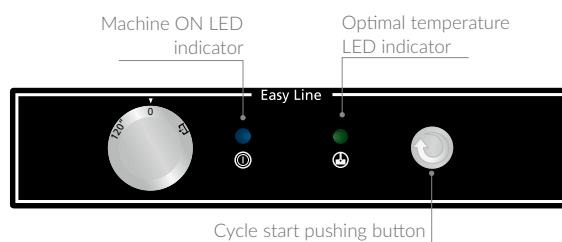
Glasswashers Easy Line



GE-350



350x350



Control Panel

GE-350

- Electromechanical control panel.
- 1 washing cycle of 120".
- Tank capacity: 11 l./Heating power: 2.0 kW.
- Boiler capacity: 4 l./Heating power: 2.4 kW.
- Wash pump power: 0.3 kW.
- Rinsing consumption: 2.2 l/cycle..
- Upper and lower washing and rinsing arms.
- Built-in rinse-aid dispenser.
- Anti-backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: wash 60 °C and rinse 85 °C.
- Supply voltage: 230V 1N 50Hz
- Accessories supplied: 2 baskets of 350 x 350 mm and 1 basket for cutlery CU-GW.

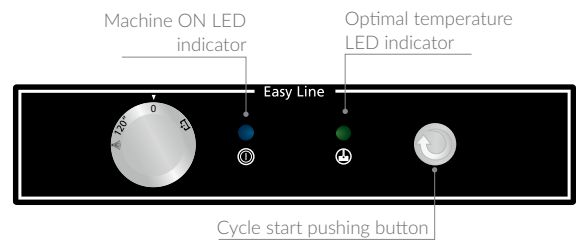
OPTIONAL MODELS WITH

- Built-in drain pump.
- Built-in electric rinse-aid dispenser.
- Built-in detergent dispenser.
- 60 Hz version.
- UK version with UK plug (13A).

Model	Reference	Baskets/hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GE-350	19042266	30	220	430 x 485 x 665	No	No	2.65	230V 1N 50Hz
GE-350 DD	19047936	30	220	430 x 485 x 665	Yes	No	2.65	230V 1N 50Hz
GE-350 B	19059570	30	220	430 x 485 x 665	No	Yes	2.65	230V 1N 50Hz
GE-350 B DD	19059571	30	220	430 x 485 x 665	Yes	Yes	2.65	230V 1N 50Hz



GE-400



Control Panel

GE-400

- Electromechanical control panel.
- 1 washing cycle of 120'.
- Tank capacity: 15 l./Heating power: 2.0 kW.
- Boiler capacity: 4 l./Heating power: 2.8 kW.
- Wash pump power: 0.3 kW.
- Rinsing consumption: 2.2 l/cycle..
- Upper and lower washing and rinsing arms.
- Independent cycle for cold rinsing.
- Built-in rinse-aid dispenser.
- Anti-backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: Wash 60 °C and rinse 85 °C.
- Supply voltage: 230V 1N 50Hz.
- Accessories supplied: 2 baskets of 400 x 400 mm, 1 dish bracket and 1 basket for cutlery CU-GW.

OPTIONAL MODELS WITH

- Built-in drain pump.
- Built-in electric rinse-aid dispenser.
- Built-in detergent dispenser.
- Stainless steel washing and rinsing arms.
- 60 Hz version.
- UK version with 2.4 kW boiler heating power and UK plug (13A).

Model	Reference	Baskets/hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GE-400	19042299	30	270	470 x 530 x 725	No	No	3.05	230V 1N 50Hz
GE-400 DD	19047937	30	270	470 x 530 x 725	Yes	No	3.05	230V 1N 50Hz
GE-400 B	19059572	30	270	470 x 530 x 725	No	Yes	3.05	230V 1N 50Hz
GE-400 B DD	19059573	30	270	470 x 530 x 725	Yes	Yes	3.05	230V 1N 50Hz



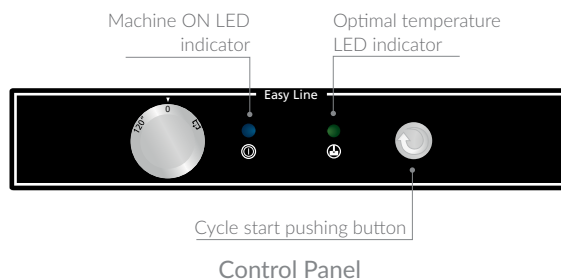
Front Loading dishwashers Easy Line



GE-500



500x500



Control Panel

GE-500

- Electromechanical control panel.
- 1 washing cycle of 120".
- Tank capacity: 25 l./Heating power: 2.8 kW.
- Boiler capacity: 7 l./Heating power: 2.8 kW.
- Wash pump power: 0.6 kW.
- Rinsing consumption: 2.6 l/cycle..
- Upper and lower washing and rinsing arms.
- COLD models: Independent cycle for cold rinsing useful for cooling glasses immediately after washing.
- Stainless steel washing arms.
- Built-in rinse-aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperatures adjusted: wash 60 °C and rinse 85 °C.
- Supply voltage: 230V 1N 50Hz.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.

OPTIONAL MODELS WITH

- Built-in drain pump.
- Built-in electric rinse-aid dispenser.
- Built-in detergent dispenser.
- Wash tank stainless steel filter.
- Stainless steel rinsing arms.
- 60 Hz version.
- UK version with 2.2 kW boiler heating power, 2 kW tank heating power and UK plug (13A).

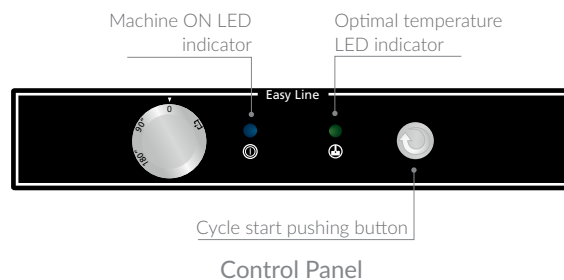
Model	Reference	Baskets/hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Cold rinsing	Power (kW)	Voltage (V)
GE-500	19047202	30	320	600 x 605 x 830	No	No	No	3.4	230V 1N 50Hz
GE-500 DD	19047938	30	320	600 x 605 x 830	Yes	No	No	3.4	230V 1N 50Hz
GE-500 B	19059577	30	320	600 x 605 x 830	No	Yes	No	3.4	230V 1N 50Hz
GE-500 B DD	19055860	30	320	600 x 605 x 830	Yes	Yes	No	3.4	230V 1N 50Hz
GE-500 COLD	19106457	30	300	600 x 605 x 830	No	No	Yes	3.4	230V 1N 50Hz
GE-500 COLD DD	19106459	30	300	600 x 605 x 830	Yes	No	Yes	3.4	230V 1N 50Hz
GE-500 COLD B	19106470	30	300	600 x 605 x 830	No	Yes	Yes	3.4	230V 1N 50Hz
GE-500 COLD B DD	19106458	30	300	600 x 605 x 830	Yes	Yes	Yes	3.4	230V 1N 50Hz



GE-510



500x500



Control Panel

GE-510

- Electromechanical control panel.
- 2 washing cycles: 90"/180"
- Tank capacity: 25 l./Heating power: 2.8 kW.
- Boiler capacity: 7 l./Heating power:5.6 kW.
- Wash pump power: 0.6 kW.
- Rinsing consumption: 2.6 l/cycle..
- Upper and lower washing and rinsing arms.
- Stainless steel washing arms.
- Built-in rinse-aid dispenser.
- Anti-backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: wash 60 °C and rinse 85 °C.
- Multi-Voltage: 400V 3N, 230V 3~, 230V 1N.
- Adjustable boiler heating power (Multi-Power): 2.8 kW/3.7 kW/5.6 kW.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.

OPTIONAL MODELS WITH

- Built-in drain pump.
- Built-in electric rinse-aid dispenser.
- Built-in detergent dispenser.
- Wash tank stainless steel filter.
- Stainless steel rinsing arms.
- 60 Hz version.
- UK version with 2 kW tank heating power, 5.6 kW in boiler heating power and 3x6 mm² power cord (230V 1N, 30 A).

Model	Reference	Baskets/hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GE-510	19053414	40	320	600 x 605 x 830	No	No	6.2	400V 3N 50Hz
GE-510 DD	19059578	40	320	600 x 605 x 830	Yes	No	6.2	400V 3N 50Hz
GE-510 B	19059579	40	320	600 x 605 x 830	No	Yes	6.2	400V 3N 50Hz
GE-510 B DD	19059580	40	320	600 x 605 x 830	Yes	Yes	6.2	400V 3N 50Hz



Pass-Through dishwashers Easy Line



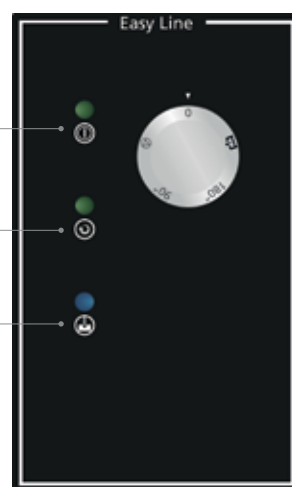
GEX-H500



500x500



Lower washing and rinsing arms
+ composite material filter



Machine ON LED
indicator

Working indicator

Optimal temperature
LED indicator

Control Panel

GEX-H500

- Electromechanical control panel.
- 2 washing cycle of 90°/180°.
- Tank capacity: 33 l./Heating power: 4.5 kW.
- Boiler capacity: 7 l./Heating power: 6.0 kW.
- Wash pump power: 0.75 kW.
- Rinsing consumption: 2.6 l/cycle..
- Upper and lower washing and rinsing arms.
- Stainless steel washing arms.
- Built-in rinse-aid dispenser.
- Anti backflow valve fitted.
- Tank filter in composite material.
- Single skin hood.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: wash 60 °C and rinse 85 °C.
- Multi-Voltage: 400V 3N, 230V 3~, 230V 1N.
- Adjustable boiler heating power (Multi-Power).
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.
- Continuous cycle until manual stop. Maximum duration 600 seconds.

OPTIONAL MODELS WITH

- Double skin hood.
- Built-in drain pump.
- Built-in electric rinse-aid dispenser.
- Built-in detergent dispenser.
- Wash tank stainless steel filter.
- Stainless steel rinsing arms.
- 60 Hz version.

Model	Reference	Baskets/hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GEX-H500	19104672	40	440	630 x 750 x 1482	No	No	11.25	400V 3N 50Hz
GEX-H500 DD	19104673	40	440	630 x 750 x 1482	Yes	No	11.25	400V 3N 50Hz
GEX-H500 B	19104674	40	440	630 x 750 x 1482	No	Yes	11.25	400V 3N 50Hz
GEX-H500 B DD	19104675	40	440	630 x 750 x 1482	Yes	Yes	11.25	400V 3N 50Hz



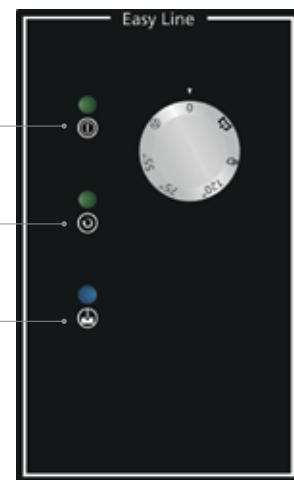
500x500



GEX-H510



Lower washing and rinsing arms
+ composite material filter



Control Panel

Machine ON LED indicator

Working indicator

Optimal temperature LED indicator

GEX-H510

- Electromechanical control panel.
- 3 washing cycles: 55°/75°/120°.
- Continuous cycle up to the manual stop.
- Tank capacity: 33 l./Heating power: 4.5 kW.
- Boiler capacity: 7 l./Heating power: 9.0 kW.
- Wash pump power: 0.75 kW.
- Rinsing consumption: 2.6 l/cycle..
- Upper and lower washing and rinsing arms.
- Stainless steel washing arms.
- Built-in rinse-aid dispenser.
- Anti backflow valve fitted.
- Tank filter in composite material.
- Single skin hood.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: wash 60 °C and rinse 85 °C.
- Multi-Voltage: 400V 3N, 230V 3~, 230V 1N.
- Adjustable boiler heating power (Multi-Power).
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.
- Continuous cycle until manual stop. Maximum duration 600 seconds.

OPTIONAL MODELS WITH

- Double skin hood.
- Built-in drain pump.
- Built-in electric rinse-aid dispenser.
- Built-in detergent dispenser.
- Wash tank stainless steel filter.
- Stainless steel rinsing arms.
- 60 Hz version.

Model	Reference	Baskets/hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GEX-H510	19104676	65	440	630 x 750 x 1482	No	No	14.25	400V 3N 50Hz
GEX-H510 DD	19104677	65	440	630 x 750 x 1482	Yes	No	14.25	400V 3N 50Hz
GEX-H510 B	19104678	65	440	630 x 750 x 1482	No	Yes	14.25	400V 3N 50Hz
GEX-H510 B DD	19104679	65	440	630 x 750 x 1482	Yes	Yes	14.25	400V 3N 50Hz



Easy Line

Technical data



	GE-350	GE-400	GE-500	GE-510	GEX-H500	GEX-H510
Electric supply	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz	400V 3N 50Hz	400V 3N 50Hz	400V 3N 50Hz
Multi-power/Multi-voltage	-	-	-	●	●	●
Wash pump power (kW)	0.3	0.3	0.6	0.6	0.75	0.75
Boiler heater (kW)	2.4	2.8	2.8	5.6	6	9
Tank heater (kW)	2.0	2.0	2.8	2.8	4.5	4.5
Total power (kW)	2.7	3.1	3.4	see multi-power and multi-voltage	see multi-power and multi-voltage	see multi-power and multi-voltage
Dimensions (mm)						
Width	430	470	600	600	630	630
Depth	485	530	605	605	750	750
Height	665	725	830	830	1482	1482
Useful working height (mm)	220	270	320	320	440	440
Open hood height (mm)	-	-	-	-	1964	1964
Boiler capacity (L)	4	4	7	7	7	7
Tank capacity (L)	11	15	25	25	33	33
Washing temperature (°C)	60	60	60	60	60	60
Rinsing temperature (°C)	85	85	85	85	85	85
Cycle time (s)	120	120	120	90/180	90/180	55/75/120
Water consumption (L/cycle)	2.2	2.2	2.6	2.6	2.6	2.6
Inlet water pressure (bar)	2-4	2-4	2-4	2-4	2-4	2-4
Water supply hose	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Net weight (kg)	34	39	54	60	96	96



Mitte Line

Designed in a half way between Easy and Tech lines, MITTE LINE offers the main advantages of an electronic control with an excellent value for money position along with exceptional performance.

MITTE LINE gives the possibility of choosing between 3 washing programs, depending on the needs.

MITTE LINE range is available in 350x350 and 400x400 basket Glasswashers, 500x500 basket Front Loading dishwashers and 500x500 basket Pass-Through dishwashers.

Glasswashers

350x350 baskets.....	170
400x400 baskets.....	171

Front Loading dishwashers

500x500 baskets.....	172
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Pass-Through dishwashers

500x500 baskets.....	174
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Technical data.....	176
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Main features

- Ergonomic, perfectly integrated handle and door stopper guarantees a fast feeding of the machine supporting daily work.
- 510 version Front Loading dishwashers, as well as Pass-Through dishwashers are designed with configurable power and voltage, which allow to adjust it to end user needs.
- Intelligent structure design with removable front and base panel with easy access to device components for maintenance purposes
- Stainless steel fully made structure ensures a long-life cycle of the machine.
- Electronic control panel, with 3 washing programs, allows to adjust the duration of washing process to users needs.
- Versions with rinse pumps, necessary with low pressure water connection are available for Front Loading and Pass-Through dishwashers.
- Optional models with built-in water Softener are available in 400 basket Glasswashers, as well as in Front Loading dishwashers.
- Safety thermostats for boiler and tank heater, together with an anti-backflow valve assures a reliable working condition.
- Soft start of washing cycle set as default in undercounter dishwashers. The cycle starts slowly and gradually increases to maximum speed to prevent light items such as glassware and crockery from falling out and breaking as a result.
- Thermostop function is set as default. Starts the rinse when the rinse temperature required for a hygienic wash result and correct drying of the dishes. The wash cycle will be extended if the rinse temperature setpoint is not reached.
- Stamped front panel

ON/OFF

Optimal
temperature
LED indicator

Fast cycle/Tank
emptying

Medium
cycle

Long
cycle

Mitte Line





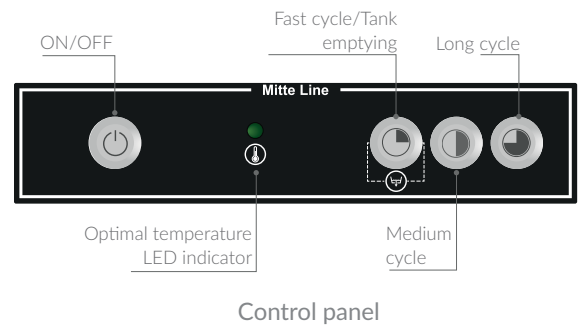
Glasswashers Mitte Line



GM-350



350x350



Control panel

GM-350

- Electronic control panel.
- 3 washing cycles of 90"/120"/180"
- Tank capacity: 11 l./Heating power: 2.0 kW.
- Boiler capacity: 4 l./Heating power: 2.4 kW.
- Wash pump power: 0.3 kW.
- Rinsing consumption: 2.2 l/cycle..
- Upper and lower washing and rinsing arms.
- Thermostop function.
- Soft washing start.
- Built-in rinse-aid dispenser.
- Anti-backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: wash 60 °C and rinse 85 °C.
- Supply voltage: 230V 1N 50/60Hz.
- Accessories supplied: 2 baskets of 350 x 350 mm and 1 basket for cutlery CU-GW.

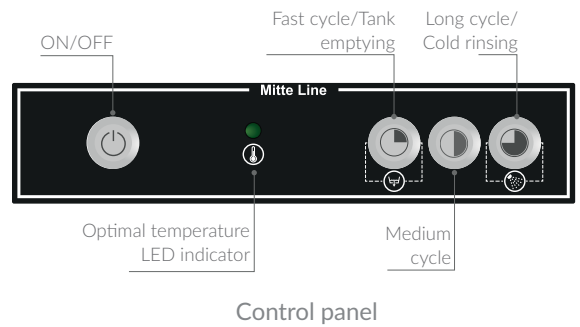
OPTIONAL MODELS WITH

- Built-in drain pump.
- Built-in electric rinse-aid dispenser.
- Built-in detergent dispenser.
- UK version with UK plug (13A).

Model	Reference	Baskets/hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GM-350	19068323	40	220	430 x 485 x 665	No	No	2.65	230V 1N 50/60Hz
GM-350 DD	19068324	40	220	430 x 485 x 665	Yes	No	2.65	230V 1N 50/60Hz
GM-350 B	19068325	40	220	430 x 485 x 665	No	Yes	2.65	230V 1N 50/60Hz
GM-350 B DD	19068326	40	220	430 x 485 x 665	Yes	Yes	2.65	230V 1N 50/60Hz



400x400



GM-400

- Electronic control panel.
- 3 washing cycles of 90"/120"/180"
- Tank capacity: 15 l./Heating power: 2.0 kW.
- Boiler capacity: 4 l./Heating power: 2.8 kW.
- Wash pump power: 0.3 kW.
- Rinsing consumption: 2.2 l/cycle..
- Upper and lower washing and rinsing arms.
- Thermostop function.
- Soft washing start.
- Independent cycle for cold rinsing.
- Built-in rinse-aid dispenser.
- Anti-backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: wash 60 °C and rinse 85 °C.
- Supply voltage: 230V 1N 50/60Hz.
- Accessories supplied: 2 baskets of 400 x 400 mm, 1 dish bracket and 1 basket for cutlery CU-GW.

OPTIONAL MODELS WITH

- Built-in drain pump.
- Built-in electric rinse-aid dispenser.
- Built-in detergent dispenser.
- Built-in water softener.
- Stainless steel washing and rinsing arms.
- UK version with 2.4 kW boiler heating power and UK plug (13A).

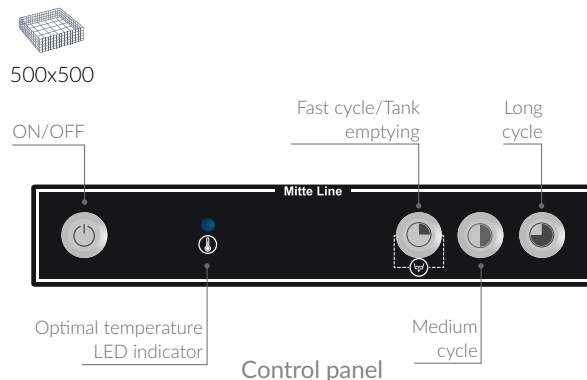
Model	Reference	Baskets/hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GM-400	19067324	40	270	470 x 530 x 725	No	No	3.05	230V 1N 50/60Hz
GM-400 DD	19068327	40	270	470 x 530 x 725	Yes	No	3.05	230V 1N 50/60Hz
GM-400 B	19068328	40	270	470 x 530 x 725	No	Yes	3.05	230V 1N 50/60Hz
GM-400 B DD	19068329	40	270	470 x 530 x 725	Yes	Yes	3.05	230V 1N 50/60Hz



Front Loading dishwashers Mitte Line



GM-500



GM-500

- Electronic control panel.
- 3 washing cycles of 90°/120°/180°.
- Tank capacity: 25 l./Heating power: 2.8 kW.
- Boiler capacity: 7 l./Heating power: 2.8 kW.
- Wash pump power: 0.6 kW.
- Rinsing consumption: 2.6 l/cycle..
- Upper and lower washing and rinsing arms.
- COLD models: Independent cycle for cold rinsing useful for cooling glasses immediately after washing.
- Stainless steel washing arms.
- Thermostop function.
- Soft washing start.
- Built-in rinse-aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: wash 60 °C and rinse 85 °C.
- Supply voltage: 230V 1N 50Hz.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.

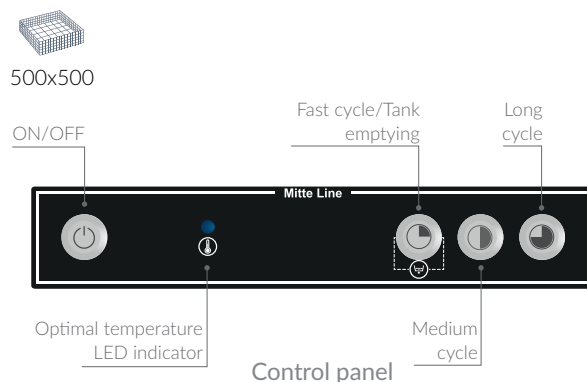
OPTIONAL MODELS WITH

- Built-in drain pump.
- Built-in anti-backflow air gap system and rinse pump.
- Built-in electric rinse-aid dispenser (set up as default in W models)
- Built-in detergent dispenser.
- Built-in water softener.
- Wash tank stainless steel filter.
- Stainless steel rinsing arms.
- 60 Hz version.
- UK version with 2.2 kW boiler heating power, 2 kW tank heating power and UK plug (13A).

Model	Reference	Baskets/ hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinse Pump	Cold rinsing	Power (kW)	Voltage (V)
GM-500	19067323	40	320	600 x 605 x 830	No	No	No	No	3.4	230V 1N 50Hz
GM-500 DD	19068341	40	320	600 x 605 x 830	Yes	No	No	No	3.4	230V 1N 50Hz
GM-500 B	19068342	40	320	600 x 605 x 830	No	Yes	No	No	3.4	230V 1N 50Hz
GM-500 B DD	19068343	40	320	600 x 605 x 830	Yes	Yes	No	No	3.4	230V 1N 50Hz
GM-500 W	19068344	40	320	600 x 605 x 830	No	No	Yes	No	3.4	230V 1N 50Hz
GM-500 W DD	19068345	40	320	600 x 605 x 830	Yes	No	Yes	No	3.4	230V 1N 50Hz
GM-500 B W	19068346	40	320	600 x 605 x 830	No	Yes	Yes	No	3.4	230V 1N 50Hz
GM-500 B W DD	19068347	40	320	600 x 605 x 830	Yes	Yes	Yes	No	3.4	230V 1N 50Hz
GM-500 COLD	19106471	40	320	600 x 605 x 830	No	No	No	Yes	3.4	230V 1N 50Hz
GM-500 COLD DD	19106472	40	320	600 x 605 x 830	Yes	No	No	Yes	3.4	230V 1N 50Hz
GM-500 COLD B	19106474	40	320	600 x 605 x 830	No	Yes	No	Yes	3.4	230V 1N 50Hz
GM-500 COLD B DD	19106475	40	320	600 x 605 x 830	Yes	Yes	No	Yes	3.4	230V 1N 50Hz



GM-510



GM-510

- Electronic control panel.
- 3 washing cycles of 60"/90"/180"
- Tank capacity: 25 l./Heating power: 2.8 kW.
- Boiler capacity: 7 l./Heating power: 5.6 kW.
- Wash pump power: 0.6 kW.
- Rinsing consumption: 2.6 l/cycle..
- Upper and lower washing and rinsing arms.
- COLD models: Independent cycle for cold rinsing useful for cooling glasses immediately after washing.
- Stainless steel washing arms.
- Thermostop function.
- Soft washing start.
- Built-in rinse-aid dispenser.
- Anti-backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: wash 60 °C and rinse 85 °C.

- Multi-Voltage: 400V 3N, 230V 3~, 230V 1N.
- Adjustable boiler heating power (Multi-Power): 2.8 kW/3.7 kW/5.6 kW.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.

OPTIONAL MODELS WITH

- Built-in drain pump.
- Built-in anti-backflow air gap system and rinse pump.
- Built-in electric rinse-aid dispenser (set up as default in W models).
- Built-in water softener.
- Wash tank stainless steel filter.
- Stainless steel rinsing arms.
- 60 Hz version.
- UK version with 2 kW tank heating power, 5.6 kW in boiler heating power and 3x6 mm² power cord (230V 1N, 30 A).

Model	Reference	Baskets/hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinse Pump	Cold rinsing	Power (kW)	Voltage (V)
GM-510	19068350	40	320	600 x 605 x 830	No	No	No	No	6.2	400V 3N 50Hz
GM-510 DD	19068351	40	320	600 x 605 x 830	Yes	No	No	No	6.2	400V 3N 50Hz
GM-510 B	19068352	40	320	600 x 605 x 830	No	Yes	No	No	6.2	400V 3N 50Hz
GM-510 B DD	19061384	40	320	600 x 605 x 830	Yes	Yes	No	No	6.2	400V 3N 50Hz
GM-510 W	19068353	40	320	600 x 605 x 830	No	No	Yes	No	6.2	400V 3N 50Hz
GM-510 W DD	19068374	40	320	600 x 605 x 830	Yes	No	Yes	No	6.2	400V 3N 50Hz
GM-510 B W	19068375	40	320	600 x 605 x 830	No	Yes	Yes	No	6.2	400V 3N 50Hz
GM-510 B W DD	19068376	40	320	600 x 605 x 830	Yes	Yes	Yes	No	6.2	400V 3N 50Hz
GM-510 COLD	19106476	40	320	600 x 605 x 830	No	No	No	Yes	6.2	400V 3N 50Hz
GM-510 COLD DD	19106477	40	320	600 x 605 x 830	Yes	No	No	Yes	6.2	400V 3N 50Hz
GM-510 COLD B	19106478	40	320	600 x 605 x 830	No	Yes	No	Yes	6.2	400V 3N 50Hz
GM-510 COLD B DD	19106490	40	320	600 x 605 x 830	Yes	Yes	No	Yes	6.2	400V 3N 50Hz



Pass-Through dishwashers Mitte Line



GMX-H500



Lower washing and rinsing arms
+ composite material filter

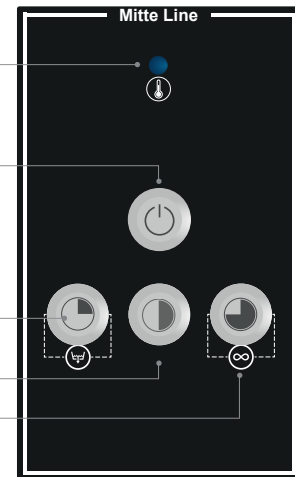
Optimal temperature
LED indicator

ON/OFF

Fast cycle/Tank
emptying

Medium cycle

Long cycle



Control panel

GMX-H500

- Electronic control panel.
- 3 washing cycles: 90°/120°/180°.
- Continuous cycle up to the manual stop.
- Tank capacity: 33 l./Heating power: 4.5 kW.
- Boiler capacity: 7 l./Heating power: 6.0 kW.
- Wash pump power: 0.75 kW.
- Rinsing consumption: 2.6 l/cycle..
- Upper and lower washing and rinsing arms.
- Stainless steel washing arms.
- Thermostop function.
- Built-in rinse-aid dispenser.
- Anti backflow valve fitted.
- Tank filter in composite material.
- Single skin hood.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: wash 60 °C and rinse 85 °C.
- Multi-Voltage: 400V 3N, 230V 3~, 230V 1N.
- Adjustable boiler heating power (Multi-Power).
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.
- Continuous cycle until manual stop. Maximum duration 600 seconds.

OPTIONAL MODELS WITH

- Double skin hood.
- Built-in drain pump.
- Built-in anti-backflow air gap system and rinse pump.
- Built-in electric rinse-aid dispenser (set up as default in W models).
- Built-in detergent dispenser.
- Wash tank stainless steel filter.
- Stainless steel rinsing arms.
- 60 Hz version.

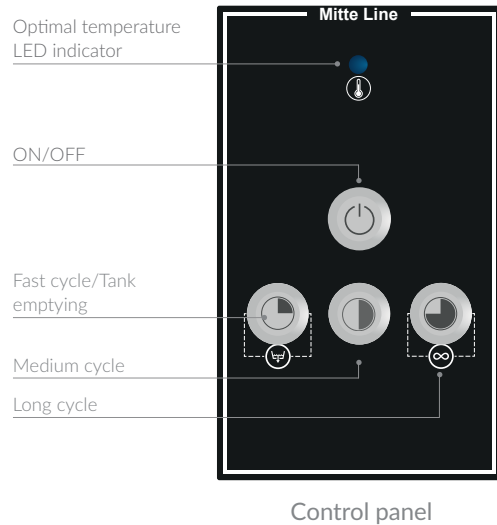
Model	Reference	Baskets/ hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinse pump	Power (kW)	Voltage (V)
GMX-H500	19106957	40	440	630 x 750 x 1482	No	No	No	11.25	400V 3N 50Hz
GMX-H500 DD	19106959	40	440	630 x 750 x 1482	Yes	No	No	11.25	400V 3N 50Hz
GMX-H500 B	19106970	40	440	630 x 750 x 1482	No	Yes	No	11.25	400V 3N 50Hz
GMX-H500 B DD	19106971	40	440	630 x 750 x 1482	Yes	Yes	No	11.25	400V 3N 50Hz
GMX-H500 W	19106972	40	440	630 x 750 x 1482	No	No	Yes	11.25	400V 3N 50Hz
GMX-H500 W DD	19106973	40	440	630 x 750 x 1482	Yes	No	Yes	11.25	400V 3N 50Hz
GMX-H500 B W	19106974	40	440	630 x 750 x 1482	No	Yes	Yes	11.25	400V 3N 50Hz
GMX-H500 B W DD	19106975	40	440	630 x 750 x 1482	Yes	Yes	Yes	11.25	400V 3N 50Hz



Lower washing and rinsing arms
+ composite material filter



GMX-H510



GMX-H510

- Electronic control panel.
- 3 washing cycles: 55°/75°/120°.
- Continuous cycle up to the manual stop.
- Tank capacity: 33 l./Heating power: 4.5 kW.
- Boiler capacity: 7 l./Heating power: 9.0 kW.
- Wash pump power: 0.75 kW.
- Rinsing consumption: 2.6 l/cycle..
- Upper and lower washing and rinsing arms.
- Stainless steel washing arms.
- Thermostop function.
- Built-in rinse-aid dispenser.
- Anti backflow valve fitted.
- Tank filter in composite material.
- Single skin hood.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: wash 60 °C and rinse 85 °C.
- Multi-Voltage: 400V 3N, 230V 3~, 230V 1N.

- Adjustable boiler heating power (Multi-Power).
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.
- Continuous cycle until manual stop. Maximum duration 600 seconds.

OPTIONAL MODELS WITH

- Double skin hood.
- Built-in drain pump.
- Built-in anti-backflow air gap system and rinse pump.
- Built-in electric rinse-aid dispenser (set up as default in W models).
- Built-in detergent dispenser.
- Wash tank stainless steel filter.
- Stainless steel rinsing arms.
- 60 Hz version.

Model ¹	Reference	Baskets/ hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinse pump	Power (kW)	Voltage (V)
GMX-H510	19106977	65	440	630 x 750 x 1482	No	No	No	14.25	400V 3N 50Hz
GMX-H510 DD	19106979	65	440	630 x 750 x 1482	Yes	No	No	14.25	400V 3N 50Hz
GMX-H510 B	19106980	65	440	630 x 750 x 1482	No	Yes	No	14.25	400V 3N 50Hz
GMX-H510 B DD	19106981	65	440	630 x 750 x 1482	Yes	Yes	No	14.25	400V 3N 50Hz
GMX-H510 W	19106982	65	440	630 x 750 x 1482	No	No	Yes	14.25	400V 3N 50Hz
GMX-H510 W DD	19106983	65	440	630 x 750 x 1482	Yes	No	Yes	14.25	400V 3N 50Hz
GMX-H510 B W	19106984	65	440	630 x 750 x 1482	No	Yes	Yes	14.25	400V 3N 50Hz
GMX-H510 B W DD	19106985	65	440	630 x 750 x 1482	Yes	Yes	Yes	14.25	400V 3N 50Hz



Mitte Line

Technical data



	GM-350	GM-400	GM-500	GM-510	GMX-H500	GMX-H510
Electric supply	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50Hz	400V 3N 50Hz	400V 3N 50Hz	400V 3N 50Hz
Multi-power/Multi-voltage	-	-	-	●	●	●
Wash pump power (kW)	0.3	0.3	0.6	0.6	0.75	0.75
Boiler heater (kW)	2.4	2.8	2.8	5.6	6	9
Tank heater (kW)	2.0	2.0	2.8	2.8	4.5	4.5
Total power (kW)	2.7	3.1	3.4	see multi-power and multi-voltage	see multi-power and multi-voltage	see multi-power and multi-voltage
Dimensions (mm)						
Width	430	470	600	600	630	630
Depth	485	530	605	605	750	750
Height	665	725	830	830	1482	1482
Useful working height (mm)	220	270	320	320	440	440
Open hood height (mm)	-	-	-	-	1964	1964
Boiler capacity (L)	4	4	7	7	7	7
Tank capacity (L)	11	15	25	25	33	33
Washing temperature (°C)	60	60	60	60	60	60
Rinsing temperature (°C)	85	85	85	85	85	85
Cycle time (s)	90/120/180	90/120/180	90/120/180	60/90/180	90/120/180	55/75/120
Water consumption (L/cycle)	2.2	2.2	2.6	2.6	2.6	2.6
Inlet water pressure (bar)	2-4	2-4	2-4*	2-4*	2-4*	2-4*
Water supply hose	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Net weight (kg)	34	39	54	60	96	96

*In models with rinse pump (W): 1-4 bar



Tech Line

TECH LINE with electronic control board and temperature indicator display, guarantees an outstanding washing and rinsing process. Every device's element has been designed to ensure a perfect hygiene, as well as an excellent glass and dish protection.

Tech Wash is developed to provide advance features and maximum productivity. 3 washing programs allow to optimize the working process depending on the needs.

TECH LINE range is available in 350x350 and 400x400 basket Glasswashers, 500x500 basket Front Loading dishwashers and 500x500 basket Pass-Through dishwashers.

Glasswashers

350x350 baskets.....	180
400x400 baskets.....	181

Front Loading dishwashers

500x500 baskets.....	182
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Pass-Through dishwashers

500x500 baskets.....	184
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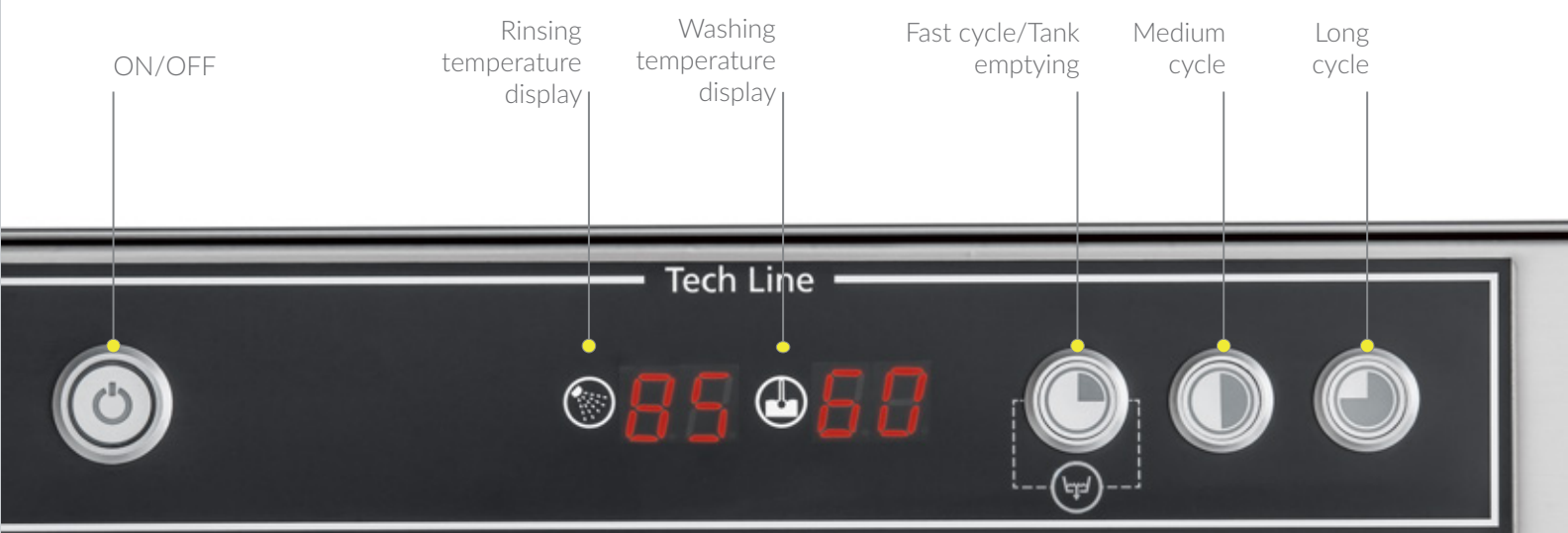
Technical data.....	186
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Main features

- Ergonomic, perfectly integrated handle and door stopper guarantees a fast feeding of the machine supporting daily work.
- 510 version Front Loading dishwashers, as well as Pass-Through dishwashers are designed with configurable power and voltage, which allow to adjust it to end user needs.
- Intuitive electronic control on front stamped panel with an easy-to-use interface.
- Front panel display for rinsing and washing temperature control.
- Stainless steel fully made structure ensures along life cycle of the machine.
- Electronic control panel, with 3 washing programs, allows to adjust the duration of washing process to users needs.
- Versions with rinse pump, necessary with low pressure water connection are available in Front Loading and Pass-Through dishwashers.
- Optional models with built-in water softener are available in 400 basket Glasswashers, as well as in Front Loading dishwashers.
- Safety thermostats for boiler and tank heater, together with an anti-backflow valve assures a reliable working condition.
- Soft start of washing cycle set as default in undercounter dishwashers. The cycle starts slowly and gradually increases to maximum speed to prevent light items such as glassware and crockery from falling out and breaking as a result.
- Thermostop function is set as default. Starts the rinse when the rinse temperature required for a hygienic wash result and correct drying of the dishes. The wash cycle will be extended if the rinse temperature setpoint is not reached.

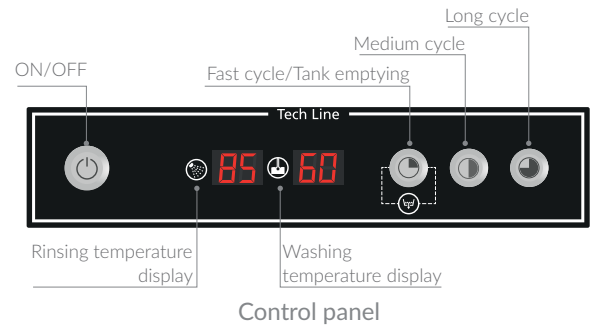




GT-350



350x350



Control panel

GT-350

- Electronic control panel.
- 3 washing cycles of 90"/120"/180"
- Tank capacity: 11 l./Heating power: 2.0 kW.
- Boiler capacity: 4 l./Heating power: 2.4 kW.
- Wash pump power: 0.3 kW.
- Rinsing consumption: 2.2 l/cycle..
- Upper and lower washing and rinsing arms.
- Thermostop function.
- Soft washing start.
- Wash tank and boiler temperature display.
- Built-in rinse-aid dispenser.
- Anti-backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: wash 60 °C and rinse 85 °C.
- Supply voltage: 230V 1N 50/60Hz.
- Accessories supplied: 2 baskets of 350 x 350 mm and 1 basket for cutlery CU-GW.

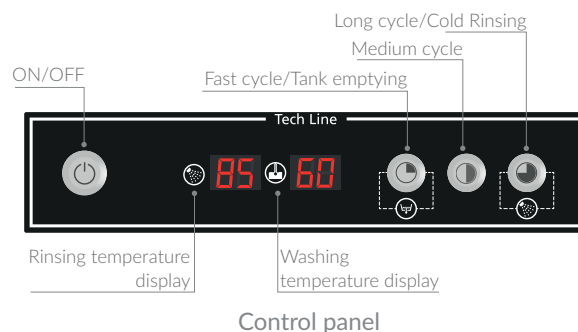
OPTIONAL MODELS WITH

- Built-in drain pump.
- Built-in electric rinse-aid dispenser
- Built-in detergent dispenser.
- UK version with UK plug (13A).

Model	Reference	Baskets/hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GT-350	19053408	40	220	430 x 485 x 665	No	No	2.65	230V 1N 50/60Hz
GT-350 DD	19059700	40	220	430 x 485 x 665	Yes	No	2.65	230V 1N 50/60Hz
GT-350 B	19059574	40	220	430 x 485 x 665	No	Yes	2.65	230V 1N 50/60Hz
GT-350 B DD	19059575	40	220	430 x 485 x 665	Yes	Yes	2.65	230V 1N 50/60Hz



GT-400



GT-400

- Electronic control panel.
- 3 washing cycles of 90"/120"/180"
- Tank capacity: 15 l./Heating power: 2.0 kW.
- Boiler capacity: 4 l./Heating power: 2.8 kW.
- Wash pump power: 0.3 kW.
- Rinsing consumption: 2.2 l./cycle..
- Upper and lower washing and rinsing arms.
- Thermostop function.
- Soft washing start.
- Wash tank and boiler temperature display.
- Independent cycle for cold rinsing. Not compatible with SOFT models.
- Built-in rinse-aid dispenser.
- Anti-backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: wash 60 °C and rinse 85 °C.
- Supply voltage: 230V 1N 50/60Hz.
- Accessories supplied: 2 baskets of 400 x 400 mm, 1 dish bracket and 1 basket for cutlery CU-GW.

OPTIONAL MODELS WITH

- Built-in drain pump.
- Built-in water softener.
- Built-in electric rinse-aid dispenser
- Built-in detergent dispenser.
- Stainless steel washing and rinsing arms.
- UK version. With 2.4 kW boiler heating power and UK plug (13A).

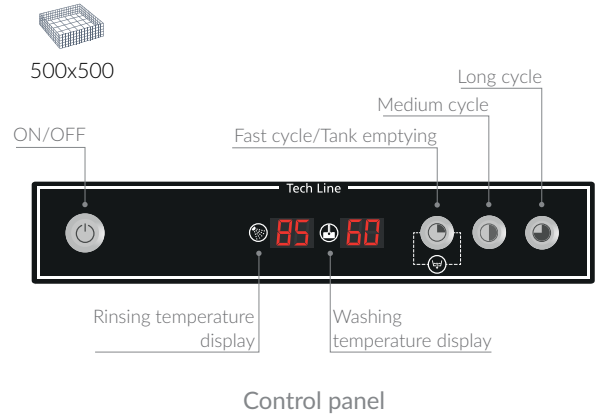
Model	Reference	Baskets/hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Water softener	Power (kW)	Voltage (V)
GT-400	19051421	40	270	470 x 530 x 725	No	No	No	3.05	230V 1N 50/60Hz
GT-400 DD	19052903	40	270	470 x 530 x 725	Yes	No	No	3.05	230V 1N 50/60Hz
GT-400 B	19059576	40	270	470 x 530 x 725	No	Yes	No	3.05	230V 1N 50/60Hz
GT-400 B DD	19052904	40	270	470 x 530 x 725	Yes	Yes	No	3.05	230V 1N 50/60Hz
GT-400 SOFT	19068340	40	270	470 x 530 x 725	No	No	Yes	3.05	230V 1N 50/60Hz
GT-400 SOFT DD	19068333	40	270	470 x 530 x 725	Yes	No	Yes	3.05	230V 1N 50/60Hz
GT-400 B SOFT	19068334	40	270	470 x 530 x 725	No	Yes	Yes	3.05	230V 1N 50/60Hz
GT-400 B SOFT DD	19068336	40	270	470 x 530 x 725	Yes	Yes	Yes	3.05	230V 1N 50/60Hz



Front Loading dishwashers Tech Line



GT-500



Control panel

GT-500

- Electronic control panel.
- 3 washing cycles of 90°/120°/180°.
- Tank capacity: 25 l./Heating power: 2.8 kW.
- Boiler capacity: 7 l./Heating power: 2.8 kW.
- Wash pump power: 0.6 kW.
- Rinsing consumption: 2.6 l./cycle..
- Upper and lower washing and rinsing arms.
- COLD models: Independent cycle for cold rinsing useful for cooling glasses immediately after washing.
- Stainless steel washing arms.
- Thermostop function.
- Soft washing start.
- Wash tank and boiler temperature display.
- Built-in rinse-aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: wash 60 °C and rinse 85 °C.
- Supply voltage: 230V 1N 50Hz.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.

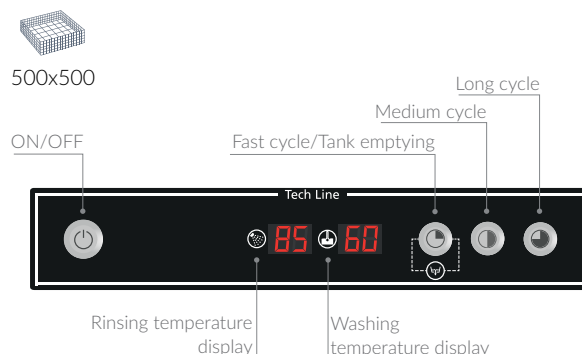
OPTIONAL MODELS WITH

- Built-in drain pump.
- Built-in anti-backflow air gap system and rinse pump.
- Built-in electric rinse-aid dispenser (set up as default in W models).
- Built-in detergent dispenser.
- Built-in water softener.
- Wash tank stainless steel filter.
- Stainless steel rinsing arms.
- 60 Hz version.
- UK version: With 2.2 kW boiler heating power, 2 kW tank heating power and UK plug (13A).

Model	Reference	Baskets/hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinse Pump	Water Softener	Cold rinsing	Power (kW)	Voltage (V)
GT-500	19051420	40	320	600 x 605 x 830	No	No	No	No	No	3.4	230V 1N 50Hz
GT-500 DD	19052926	40	320	600 x 605 x 830	Yes	No	No	No	No	3.4	230V 1N 50Hz
GT-500 B	19057482	40	320	600 x 605 x 830	No	Yes	No	No	No	3.4	230V 1N 50Hz
GT-500 B DD	19059581	40	320	600 x 605 x 830	Yes	Yes	No	No	No	3.4	230V 1N 50Hz
GT-500 W	19068348	40	320	600 x 605 x 830	No	No	Yes	No	No	3.4	230V 1N 50Hz
GT-500 W DD	19059701	40	320	600 x 605 x 830	Yes	No	Yes	No	No	3.4	230V 1N 50Hz
GT-500 B W	19068349	40	320	600 x 605 x 830	No	Yes	Yes	No	No	3.4	230V 1N 50Hz
GT-500 B W DD	19059703	40	320	600 x 605 x 830	Yes	Yes	Yes	No	No	3.4	230V 1N 50Hz
GT-500 SOFT	19068337	40	320	600 x 605 x 830	No	No	No	Yes	No	3.4	230V 1N 50Hz
GT-500 SOFT DD	19057498	40	320	600 x 605 x 830	Yes	No	No	Yes	No	3.4	230V 1N 50Hz
GT-500 B SOFT	19068338	40	320	600 x 605 x 830	No	Yes	No	Yes	No	3.4	230V 1N 50Hz
GT-500 B SOFT DD	19056181	40	320	600 x 605 x 830	Yes	Yes	No	Yes	No	3.4	230V 1N 50Hz
GT-500 COLD	19106491	40	320	600 x 605 x 830	No	No	No	No	Yes	3.4	230V 1N 50Hz
GT-500 COLD DD	19106492	40	320	600 x 605 x 830	Yes	No	No	No	Yes	3.4	230V 1N 50Hz
GT-500 COLD B	19106493	40	320	600 x 605 x 830	No	Yes	No	No	Yes	3.4	230V 1N 50Hz
GT-500 COLD B DD	19106494	40	320	600 x 605 x 830	Yes	Yes	No	No	Yes	3.4	230V 1N 50Hz



GT-510



Control panel

GT-510

- Electronic control panel.
- 3 washing cycles of 60"/90"/180"
- Tank capacity: 25 l./Heating power: 2.8 kW.
- Boiler capacity: 7 l./Heating power: 5.6 kW.
- Wash pump power: 0.6 kW.
- Rinsing consumption: 2.6 l/cycle..
- Upper and lower washing and rinsing arms.
- COLD models: Independent cycle for cold rinsing useful for cooling glasses immediately after washing.
- Stainless steel washing arms.
- Thermostop function.
- Soft washing start.
- Wash tank and boiler temperature display.
- Built-in rinse-aid dispenser.
- Anti-backflow valve fitted.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: wash 60 °C and rinse 85 °C.
- Multi-Voltage: 400V 3N, 230V 3~, 230V 1N
- Adjustable boiler heating power (Multi-Power): 2.8 kW/3.7 kW/5.6 kW.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.

OPTIONAL MODELS WITH

- Built-in drain pump.
- Built-in anti-backflow air gap system and rinse pump.
- Built-in electric rinse-aid dispenser (set up as default in W models).
- Built-in detergent dispenser.
- Built-in water softener.
- Wash tank stainless steel filter.
- Stainless steel rinsing arms.
- 60 Hz version.
- UK version with 2 kW tank heating power, 5.6 kW in boiler heating power and 3x6 mm² power cord (230V 1N, 30 A).

Model	Reference	Baskets/hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinse Pump	Water Softener	Cold rinsing	Power (kW)	Voltage (V)
GT-510	19053412	40	320	600 x 605 x 830	No	No	No	No	No	6.2	400V 3N 50Hz
GT-510 DD	19059582	40	320	600 x 605 x 830	Yes	No	No	No	No	6.2	400V 3N 50Hz
GT-510 B	19059583	40	320	600 x 605 x 830	No	Yes	No	No	No	6.2	400V 3N 50Hz
GT-510 B DD	19059584	40	320	600 x 605 x 830	Yes	Yes	No	No	No	6.2	400V 3N 50Hz
GT-510 W	19068372	40	320	600 x 605 x 830	No	No	Yes	No	No	6.2	400V 3N 50Hz
GT-510 W DD	19059585	40	320	600 x 605 x 830	Yes	No	Yes	No	No	6.2	400V 3N 50Hz
GT-510 W B	19068373	40	320	600 x 605 x 830	No	Yes	Yes	No	No	6.2	400V 3N 50Hz
GT-510 W B DD	19059586	40	320	600 x 605 x 830	Yes	Yes	Yes	No	No	6.2	400V 3N 50Hz
GT-510 SOFT	19068339	40	320	600 x 605 x 830	No	No	No	Yes	No	6.2	400V 3N 50Hz
GT-510 SOFT DD	19068370	40	320	600 x 605 x 830	Yes	No	No	Yes	No	6.2	400V 3N 50Hz
GT-510 SOFT B	19068371	40	320	600 x 605 x 830	No	Yes	No	Yes	No	6.2	400V 3N 50Hz
GT-510 SOFT B DD	19060733	40	320	600 x 605 x 830	Yes	Yes	No	Yes	No	6.2	400V 3N 50Hz
GT-510 COLD	19106497	40	320	600 x 605 x 830	No	No	No	No	Yes	6.2	400V 3N 50Hz
GT-510 COLD DD	19106498	40	320	600 x 605 x 830	Yes	No	No	No	Yes	6.2	400V 3N 50Hz
GT-510 COLD B	19106499	40	320	600 x 605 x 830	No	Yes	No	No	Yes	6.2	400V 3N 50Hz
GT-510 COLD B DD	19106500	40	320	600 x 605 x 830	Yes	Yes	No	No	Yes	6.2	400V 3N 50Hz



Pass-Through dishwashers Tech Line



GTX-H500



500x500



Lower washing and rinsing arms
+ composite material filter

Washing
temperature
display

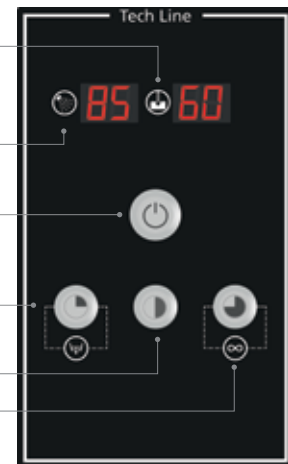
Rinsing
temperature
display

ON/OFF

Fast cycle / Tank
emptying

Medium cycle

Long cycle



Control Panel

GTX-H500

- Electronic control panel.
- 3 washing cycles: 90° / 120° / 180°.
- Continuous cycle up to the manual stop.
- Tank capacity: 33 l. / Heating power: 4.5 kW.
- Boiler capacity: 7 l. / Heating power: 6.0 kW.
- Wash pump power: 0.75 kW.
- Rinsing consumption: 2.6 l/cycle..
- Upper and lower washing and rinsing arms.
- Stainless steel washing arms.
- Thermostop function.
- Wash tank and boiler temperature display.
- Built-in rinse-aid dispenser.
- Anti backflow valve fitted.
- Tank filter in composite material.
- Single skin hood.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: wash 60 °C and rinse 85 °C.
- Multi-Voltage: 400V 3N, 230V 3~, 230V 1N.
- Adjustable boiler heating power (Multi-Power).
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.
- Continuous cycle until manual stop. Maximum duration 600 seconds.

OPTIONAL MODELS WITH

- Heat recovery.
- Double skin hood.
- Built-in drain pump.
- Built-in anti-backflow air gap system and rinse pump.
- Built-in electric rinse-aid dispenser (set up as default in W models).
- Built-in detergent dispenser.
- Wash tank stainless steel filter.
- Stainless steel rinsing arms.
- 60 Hz version.

Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinse pump	Heat recovery	Power (kW)	Voltage (V)
GTX-H500	19104750	40	440	630 x 750 x 1482	No	No	No	No	11.25	400V 3N 50Hz
GTX-H500 DD	19104751	40	440	630 x 750 x 1482	Yes	No	No	No	11.25	400V 3N 50Hz
GTX-H500 B	19104752	40	440	630 x 750 x 1482	No	Yes	No	No	11.25	400V 3N 50Hz
GTX-H500 B DD	19104753	40	440	630 x 750 x 1482	Yes	Yes	No	No	11.25	400V 3N 50Hz
GTX-H500 W	19104754	40	440	630 x 750 x 1482	No	No	Yes	No	11.25	400V 3N 50Hz
GTX-H500 W DD	19104755	40	440	630 x 750 x 1482	Yes	No	Yes	No	11.25	400V 3N 50Hz
GTX-H500 B W	19104756	40	440	630 x 750 x 1482	No	Yes	Yes	No	11.25	400V 3N 50Hz
GTX-H500 B W DD	19104757	40	440	630 x 750 x 1482	Yes	Yes	Yes	No	11.25	400V 3N 50Hz



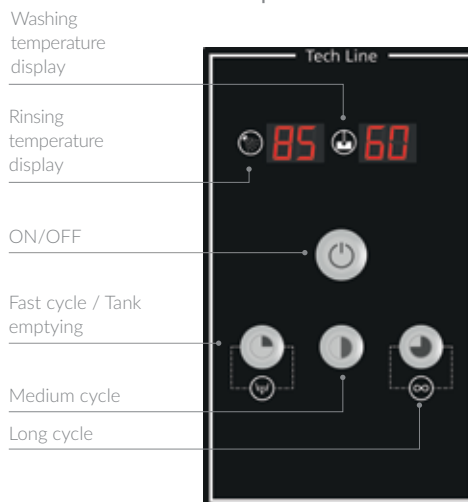
500x500



Lower washing and rinsing arms
+ composite material filter



GTX-H510



Control Panel

GTX-H510

- Electronic control panel.
- 3 washing cycles: 55" / 75" / 120".
- Continuous cycle up to the manual stop.
- Tank capacity: 33 l. / Heating power: 4.5 kW.
- Boiler capacity: 7 l. / Heating power: 9.0 kW.
- Wash pump power: 0.75 kW.
- Rinsing consumption: 2.6 l/cycle..
- Upper and lower washing and rinsing arms.
- Stainless steel washing arms.
- Thermostop function.
- Wash tank and boiler temperature display.
- Built-in rinse-aid dispenser.
- Anti backflow valve fitted.
- Tank filter in composite material.
- Single skin hood.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: wash 60 °C and rinse 85 °C.
- Multi-Voltage: 400V 3N, 230V 3~, 230V 1N.
- Adjustable boiler heating power (Multi-Power).
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.
- Continuous cycle until manual stop. Maximum duration 600 seconds.

OPTIONAL MODELS WITH

- Heat recovery.
- Double skin hood.
- Built-in drain pump.
- Built-in anti-backflow air gap system and rinse pump.
- Built-in electric rinse-aid dispenser (set up as default in W models).
- Built-in detergent dispenser.
- Wash tank stainless steel filter.
- Stainless steel rinsing arms.
- 60 Hz version.

Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinse pump	Heat recovery	Power (kW)	Voltage (V)
GTX-H510	19104758	65	440	630 x 750 x 1482	No	No	No	No	14.25	400V 3N 50Hz
GTX-H510 DD	19104759	65	440	630 x 750 x 1482	Yes	No	No	No	14.25	400V 3N 50Hz
GTX-H510 B	19104760	65	440	630 x 750 x 1482	No	Yes	No	No	14.25	400V 3N 50Hz
GTX-H510 B DD	19104761	65	440	630 x 750 x 1482	Yes	Yes	No	No	14.25	400V 3N 50Hz
GTX-H510 W	19104762	65	440	630 x 750 x 1482	No	No	Yes	No	14.25	400V 3N 50Hz
GTX-H510 W DD	19104763	65	440	630 x 750 x 1482	Yes	No	Yes	No	14.25	400V 3N 50Hz
GTX-H510 B W	19104764	65	440	630 x 750 x 1482	No	Yes	Yes	No	14.25	400V 3N 50Hz
GTX-H510 B W DD	19104765	65	440	630 x 750 x 1482	Yes	Yes	Yes	No	14.25	400V 3N 50Hz



Tech Line

Technical data



	GT-350	GT-400	GT-500	GT-510	GTX-H500	GTX-H510
Electric supply	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50Hz	400V 3N 50Hz	400V 3N 50Hz	400V 3N 50Hz
Multi-power/Multi-voltage	-	-	-	●	●	●
Wash pump power (kW)	0.3	0.3	0.6	0.6	0.75	0.75
Boiler heater (kW)	2.4	2.8	2.8	5.6	6	9
Tank heater (kW)	2.0	2.0	2.8	2.8	4.5	4.5
Total power (kW)	2.7	3.1	3.4	see multi-power and multi-voltage	see multi-power and multi-voltage	see multi-power and multi-voltage
Dimensions (mm)						
Width	430	470	600	600	630	630
Depth	485	530	605	605	750	750
Height	665	725	830	830	1482	1482
Useful working height (mm)	220	270	320	320	440	440
Open hood height (mm)	-	-	-	-	1964	1964
Boiler capacity (L)	4	4	7	7	7	7
Tank capacity (L)	11	15	25	25	33	33
Washing temperature (°C)	60	60	60	60	60	60
Rinsing temperature (°C)	85	85	85	85	85	85
Cycle time (s)	90/120/180	90/120/180	90/120/180	60/90/180	90/120/180	55/75/120
Water consumption (L/cycle)	2.2	2.2	2.6	2.6	2.6	2.6
Inlet water pressure (bar)	2-4	2-4	2-4*	2-4*	2-4*	2-4*
Water supply hose	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Net weight (kg)	34	39	54	60	96	96

*In models with rinse pump (W): 1-4 bar



Supreme Line

SUPREME LINE with LCD control board is the top range of ASBER dishwashers. The information about the status of dishwasher's elements (tank and boiler temperature, water level, duration of washing cycles etc...) are clearly indicated in the display. The device features are controlled with 4 membrane buttons.

SUPREME LINE dishwashers offer 3 adjustable washing cycles, as well as a specific glass washing cycle and self-cleaning programs, which ensure a maximum comfort during working process.

SUPREME LINE range is available in 400x400 basket Glasswashers, 500x500 basket Front Loading dishwashers and 500x500 basket Pass-Through dishwashers.

Glasswashers

400x400 baskets.....190

Front Loading dishwashers

500x500 baskets.....192

Pass-Through dishwashers

500x500 baskets.....193

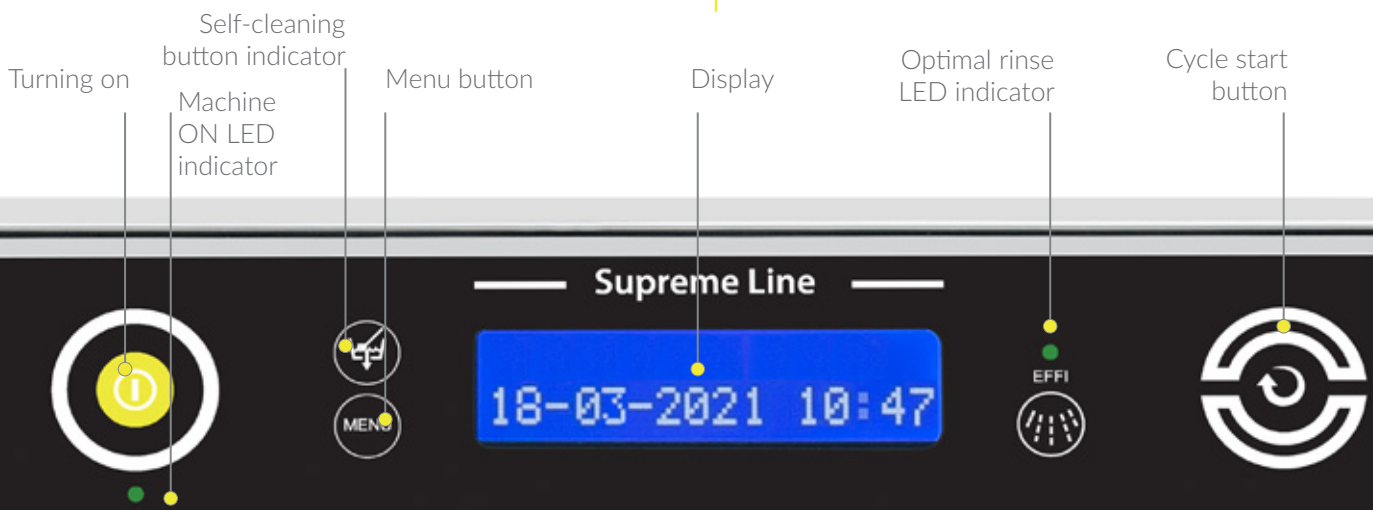
Technical data.....194



Main features



- Ergonomic, perfectly integrated handle and door stopper guarantees a fast feeding of the machine supporting daily work.
- Front Loading dishwashers, as well as Pass-Through dishwashers are designed with configurable power and voltage, which allow to adjust it to end user needs.
- Intelligent structure design with removable front and base panel with easy access to device components for maintenance purposes.
- Stainless steel fully made structure ensures along life cycle of the machine.
- Advance electronic control panel with 3 washing programs, as well as a specific glass washing cycle and self-cleaning cycle.
- Glass washing cycle rinses at 65 °C, this prevents scratches and thermal shock which can cause glasses to spontaneously shatter.
- In addition, Supreme electronic enable temperature and cycle time modification.
- Automatic emptying of the devices once the working day is finished.
- Built-in rinse pump to avoid damages or bad washing quality caused by water supply pressure variation.
- Thermostop and EFFI-RINSE function which ensures and homogeneus temperature during the rinsing.
- Available version with built-in water softener in Front Loading and Pass-Through dishwashers.
- Soft start of washing cycle set as default in undercounter dishwashers. The cycle starts slowly and gradually increases to maximum speed to prevent light items such as glassware and crockery from falling out and breaking as a result.
- Safety thermostats for boiler and tank heater, together with anti-blackflow air-break assures a reliable working condition.
- 400x400 basket glasswasher and 500x500 basket Front Loading dishwashers are designed with double wall insulation.

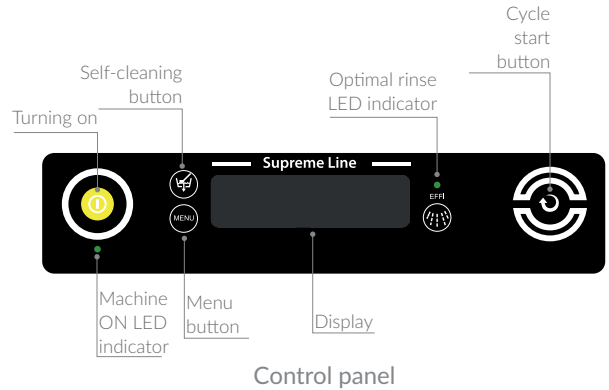




Glasswashers Supreme Line



GS-400



Control panel

GS-400

- Electronic and digital control panel.
- Double wall insulation.
- 3 adjustable washing cycles of 60"/90"/120".
- Specific glass washing cycle in compliance with DIN10511.
- Additional self-cleaning program.
- Tank capacity: 15 l./Heating power: 2.0 kW.
- Boiler capacity: 4 l./Heating power: 2.8 kW.
- Wash pump power: 0.3 kW.
- Rinsing consumption: 2.2 l/cycle..
- Upper and lower washing and rinsing arms.
- Thermostop function.
- Soft washing start.
- Built-in electric rinse-aid dispenser.
- Built-in drain pump.
- Built-in anti-blackflow air gap system and rinse pump.
- Safety thermostat in washing tank and boiler.
- Adjustable washing and rinsing temperature, set as:
Washing process: 60 °C
Rinsing process: 85 °C.
- Supply voltage: 230V 1N 50Hz.
- Accessories supplied: 2 baskets of 400 x 400 mm, 1 dish bracket and 1 basket for cutlery CU-GW.

OPTIONAL MODELS WITH

- Stainless steel washing and rinsing arms.
- 60 Hz version.
- UK version with 2.4 kW boiler heating power and UK plug (13A).

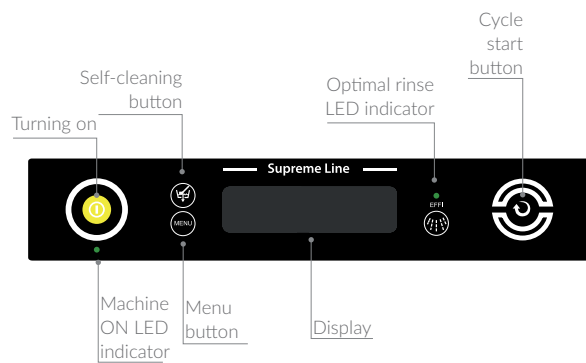
Model	Reference	Baskets/hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Power (kW)	Voltage (V)
GS-400 B W DD	19086334	40	270	500 x 530 x 725	Yes	Yes	3.05	230V 1N 50 Hz



GS-500



500x500



Control panel

GS-500

- Electronic and digital control panel.
- Double wall insulation.
- 3 adjustable washing cycles of 60°/90°/120°.
- Specific glass washing cycle in compliance with DIN10511.
- Additional self-cleaning program.
- Tank capacity: 25 l./Heating power: 2.0 kW.
- Boiler capacity: 7 l./Heating power: 2.8 kW.
- Wash pump power: 0.6 kW.
- Rinsing consumption: 2.6 l/cycle..
- Upper and lower washing and rinsing arms.
- Thermostop function.
- Soft washing start.
- Stainless steel washing arms.
- Built-in electric rinse-aid dispenser.
- Built-in drain pump.
- Built-in anti-blackflow air gap system and rinse pump.
- Wash tank stainless steel filter.
- Safety thermostat in washing tank and boiler.
- Adjustable washing and rinsing temperature, set as:
Washing process: 60 °C
Rinsing process: 85 °C.
- Supply voltage: 230V 1N 50Hz.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.

OPTIONAL MODELS WITH

- Built in water softener.
- Stainless steel rinsing arms.
- 60 Hz version.
- UK version: With 1.9 kW boiler heating power and UK plug (13A).

Model	Reference	Baskets/hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinse Pump	Water Softener	Power (kW)	Voltage (V)
GS-500 B W DD F	19086335	40	320	625 x 620 x 830	Yes	Yes	Yes	No	3.4	230V 1N 50Hz
GS-500 B W SOFT DD F	19086395	40	320	625 x 620 x 830	Yes	Yes	Yes	Yes	3.4	230V 1N 50Hz

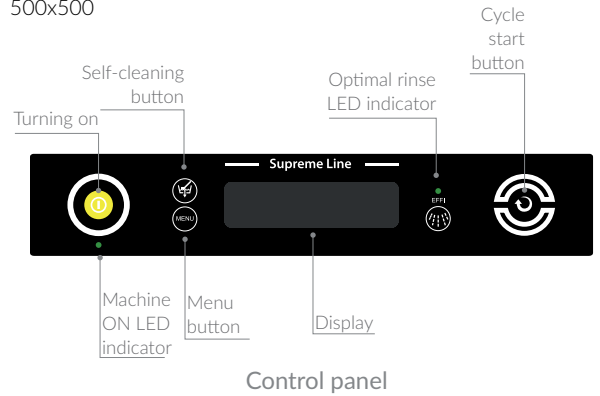


Front Loading dishwashers Supreme Line



GS-510

500x500



GS-510

- Electronic and digital control panel.
- Double wall insulation.
- 3 adjustable washing cycles of 60"/90"/120".
- Specific glass washing cycle in compliance with DIN10511.
- Additional self-cleaning program.
- Tank capacity: 25 l./Heating power: 2.0 kW.
- Boiler capacity: 7 l./Heating power: 5.6 kW.
- Wash pump power: 0.6 kW.
- Rinsing consumption: 2.6 l/cycle..
- Upper and lower washing and rinsing arms.
- Thermostop function.
- Soft washing start. Stainless steel washing arms.
- Built-in electric rinse-aid dispenser.
- Built-in drain pump.
- Built-in anti-blackflow air gap system and rinse pump.
- Wash tank stainless steel filter.
- Safety thermostat in washing tank and boiler.
- Adjustable washing and rinsing temperature, set as:
Washing process: 60 °C
Rinsing process: 85 °C.
- Multi-Voltage: 400V 3N, 230V 3~, 230V 1N.
- Adjustable boiler heating power (Multi-Power): 2.8 kW/3.7 kW/5.6 kW.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.

OPTIONAL MODELS WITH

- Built in water softener.
- Stainless steel rinsing arms.
- 60 Hz version.
- UK version in 230V 1N 3x6 mm² power cord (30 A).

Model	Reference	Baskets/hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinse Pump	Water Softener	Power (kW)	Voltage (V)
GS-510 B W DD F	19086336	40	320	625 x 620 x 830	Yes	Yes	Yes	No	6.2	400V 3N 50Hz
GS-510 B W SOFT DD F	19086338	40	320	625 x 620 x 830	Yes	Yes	Yes	Yes	6.2	400V 3N 50Hz



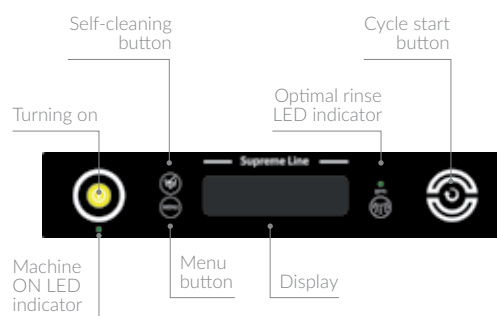
500x500



GSX-H510



Lower washing and rinsing arms
+ composite material filter with basket filter



Control Panel

GSX-H510

- Electronic control panel.
- 4 adjustable washing cycles of 55"/75"/120"/480".
- Specific glass washing cycle in compliance with DIN10511.
- Additional self-cleaning program.
- Tank capacity: 28 l. / Heating power: 2.1 kW.
- Boiler capacity: 7 l. / Heating power: 9.0 kW.
- Wash pump power: 0.75 kW.
- Rinsing consumption: 2.6 l/cycle..
- Upper and lower washing and rinsing arms.
- Stainless steel washing arms.
- Thermostop function.
- Built-in electric rinse-aid dispenser.
- Built-in drain pump.
- Built-in anti-backflow air gap system and rinse pump.
- Tank filter in composite material.
- Double skin hood.
- Electronic interface on hood.
- Safety thermostat in washing tank and boiler.
- Temperature adjustment: wash 60 °C and rinse 85 °C.
- Multi-Voltage: 400V 3N, 230V 3~, 230V 1N.
- Adjustable boiler heating power (Multi-Power).
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.
- Water inlet temperature min.-max. in RC models: 15-25 °C.
- Continuous cycle until manual stop. Maximum duration 600 seconds.

OPTIONAL MODELS WITH

- Heat recovery.
- Built-in water softener.
- Wash tank stainless steel filter.
- Stainless steel rinsing arms.
- 60 Hz version.

Model	Reference	Baskets / hour	Door clearance (mm)	Dimensions (mm)	Detergent dispenser	Drain pump	Rinse pump	Water Softener	Heat recovery	Power (kW)	Voltage (V)
GSX-H510 P U B W DD	19104766	65	440	630 x 750 x 1547	Yes	Yes	Yes	No	No	11.85	400V 3N 50Hz
GSX-H510 SOFT P U B W DD	19104767	65	440	630 x 750 x 1547	Yes	Yes	Yes	Yes	No	11.85	400V 3N 50Hz



Supreme Line

Technical data



	GS-400	GS-500	GS-510	GSX-H510
Electric supply	230V 1N 50Hz	230V 1N 50Hz	400V 3N 50Hz	400V 3N 50Hz
Multi-power/Multi-voltage	-	-	●	●
Wash pump power (kW)	0.3	0.6	0.6	0.75
Boiler heater (kW)	2.8	2.8	5.6	9
Tank heater (kW)	2.0	2.0	2.0	2.1
Total power (kW)	3.1	3.4	see multi-power and multi-voltage	see multi-power and multi-voltage
Dimensions (mm)				
Width	500	625	625	630
Depth	530	620	620	750
Height	725	830	830	1547
Useful working height (mm)	270	320	320	440
Open hood height (mm)	-	-	-	2035
Boiler capacity (L)	4	7	7	7
Tank capacity (L)	15	25	25	28
Washing temperature (°C)	60	60	60	60
Rinsing temperature (°C)	85	85	85	85
Cycle time (s)	60/90/120/GLASS	60/90/120/GLASS	60/90/120/GLASS	55/75/120/480/GLASS
Water consumption (L/cycle)	2.2	2.6	2.6	2.6
Inlet water pressure (bar)	1-4	1-4	1-4	1-4
Water supply hose	3/4"	3/4"	3/4"	3/4"
Net weight (kg)	39	54	60	110



Dishwashers

Options & Accessories

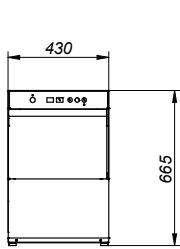
Technical data

Options

Accessories

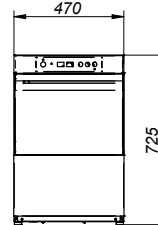
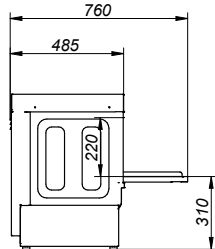


GLASSWASHERS



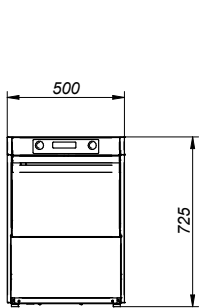
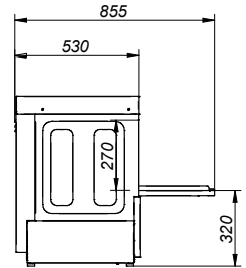
Height adjustable feet + 20mm

Easy/ Mitte/ Tech Glasswasher 350x350



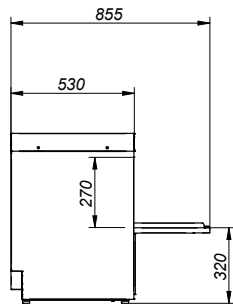
Height adjustable feet + 20mm

Easy/ Mitte/ Tech Glasswasher 400x400

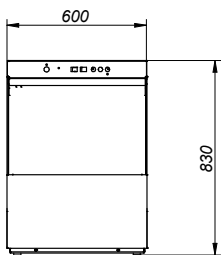


Height adjustable feet + 20mm

Supreme Glasswasher 400x400

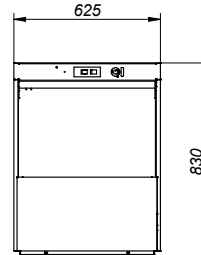
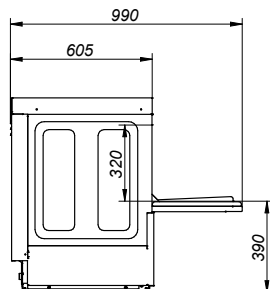


FRONT LOADING DISHWASHERS



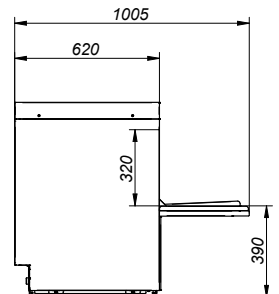
Height adjustable feet + 20mm

Easy/ Mitte/ Tech Front Loading dishwasher 500x500



Height adjustable feet + 20mm

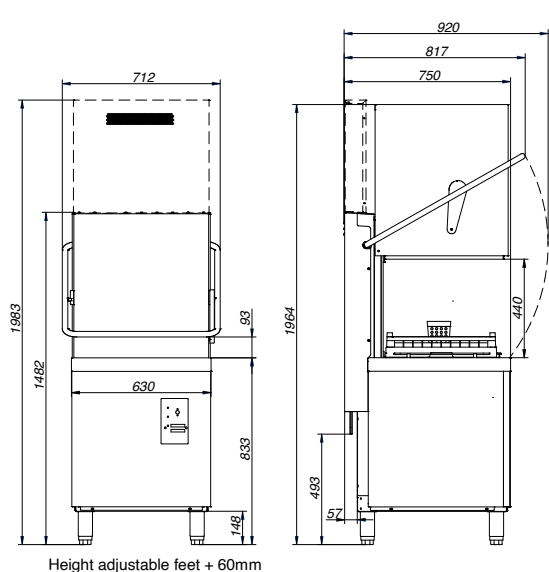
Supreme Front Loading dishwasher 500x500



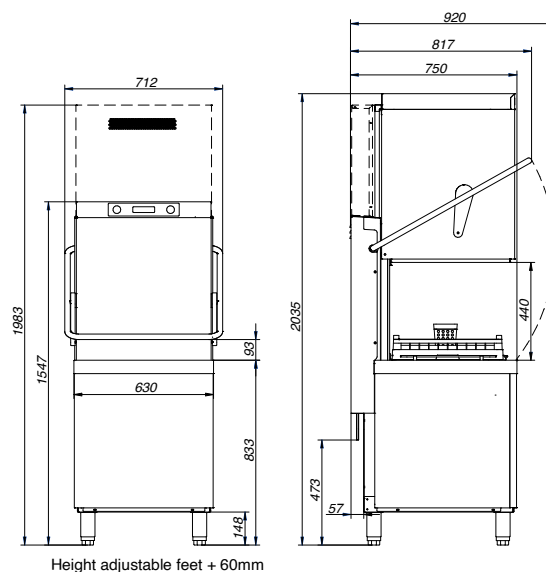
Multi-power and multi-voltage

Model	Voltage	Standard configuration	Fuse protection (A)	Total Amperage (A)	Total connected load (kW)	Connection (simultaneous/ alternete)	Tank power (kW)	Boiler power (kW)	Wash pump power (kW)
GE-510 GM-510 GT-510	380 V - 415 V / 3N~	x	16	10.7	6.2	ALT	2.8	5.6	0.6
	220 V - 240 V / 1N~		16	14.7	3.4	ALT	2.8	2.8	0.6
	220 V - 240 V / 1N~		20	18.8	4.3	ALT	2.8	3.7	0.6
	230V / 3~		20	16.6	6.2	ALT	2.8	5.6	0.6
GS-510	380 V - 415 V / 3N~	x	16	10.7	6.2	ALT	2	5.6	0.6
	220 V - 240 V / 1N~		16	14.7	3.4	ALT	2	2.8	0.6
	220 V - 240 V / 1N~		20	18.8	4.3	ALT	2	3.7	0.6
	230V / 3~		20	16.6	6.2	ALT	2	5.6	0.6

PASS-THROUGH DISHWASHERS



Easy/Mitte/Tech model



Supreme model

Multi-power and multi-voltage

Model	Voltage	Standard configuration	Fuse protection (A)	Total Amperage (A)	Total connected load (kW)	Connection (simultaneous/ alternate)	Tank power (kW)	Boiler power (kW)	Wash pump power (kW)
GEX-H500 GMX-H500 GTX-H500	380 V-415 V / 3N~		16	12	6.75	ALT	4.5	6	0.75
	380 V-415 V / 3N~	x	20	18.5	11.25	SIM	4.5	6	0.75
	220 V-240 V / 1N~		20	156.3	3.75	ALT	2.25	3	0.75
	220 V-240 V / 1N~		25	20.65	4.75	ALT	3	4	0.75
	220 V-240 V / 1N~		32	29.35	6.75	ALT	4.5	6	0.75
	220 V-240 V / 1N~		32	26.1	6.05	SIM	2.25	3	0.75
	220 V-240 V / 1N~		40	33.7	7.75	SIM	3	4	0.75
	220 V-240 V / 1N~		50	48.91	11.25	SIM	4.5	6	0.75
	230 V / 3~		20	18.32	6.75	ALT	4.5	6	0.75
	230 V / 3~		32	29.62	11.25	SIM	4.5	6	0.75
GEX-H510 GMX-H510 GTX-H510	380 V-415 V / 3N~		20	16.3	9.75	ALT	4.5	9	0.75
	380 V-415 V / 3N~	x	25	22.83	14.25	SIM	4.5	9	0.75
	220 V-240 V / 1N~		25	22.82	5.25	ALT	2.3	4.5	0.75
	220 V-240 V / 1N~		32	29.35	6.75	ALT	3	6	0.75
	220 V-240 V / 1N~		50	42.39	9.75	ALT	4.5	9	0.75
	220 V-240 V / 1N~		40	32.61	7.55	SIM	2.3	4.5	0.75
	220 V-240 V / 1N~		50	42.39	9.75	SIM	3	6	0.75
	230 V / 3~		32	25.85	9.75	ALT	4.5	9	0.75
230 V / 3~		40	37.15	14.25	SIM	4.5	9	0.75	
GSX-H510	380 V-415 V / 3N~	x	20	19.35	11.85	SIM	2.1	9	0.75
	220 V-240 V / 1N~		32	27.4	6.35	SIM	1.1	4.5	0.75
	220 V-240 V / 1N~		40	35.43	8.15	SIM	1.4	6	0.75
	230 V / 3~		40	31.12	11.85	SIM	2.1	9	0.75



Dishwashers Options

Easy Line Optionals

	GE-350	GE-400	GE-500	GE-510	GEX-H500	GEX-H510
Heat recovery (RC) (1)	-	-	-	-	-	-
Double skin hood (P)	-	-	-	-	●	●
Built-in drain pump (B)	●	●	●	●	●	●
Built-in anti-backflow air gap system and rinse pump (W)	-	-	-	-	-	-
Built-in water softener (SOFT)	-	-	-	-	-	-
Built-in detergent dispenser (DD)	●	●	●	●	●	●
Built-in rinse-aid dispenser	standard	standard	standard	standard	standard	standard
Built-in electric rinse-aid dispenser (RD)	●	●	●	●	●	●
Wash tank Stainless steel filter (F)	-	-	●	●	●	●
Stainless steel washing arms (SA)	-	●	standard	standard	standard	standard
Stainless steel rinsing arms (SA)	-	●	●	●	●	●
60 Hz version	●	●	●	●	●	●
UK version	●	●	●	●	-	-

Mitte Line Optionals

	GM-350	GM-400	GM-500	GM-510	GMX-H500	GMX-H510
Heat recovery (RC) (1)	-	-	-	-	-	-
Double skin hood (P)	-	-	-	-	●	●
Built-in drain pump (B)	●	●	●	●	●	●
Built-in anti-backflow air gap system and rinse pump (W) (5)	-	-	●	●	●	●
Built-in water softener (SOFT) (5)	-	●	●	●	-	-
Built-in detergent dispenser (DD)	●	●	●	●	●	●
Built-in rinse-aid dispenser	standard	standard	standard	standard	standard	standard
Built-in electric rinse-aid dispenser (RD) (3)	●	●	●	●	●	●
Wash tank Stainless steel filter (F)	-	-	●	●	●	●
Stainless steel washing arms (SA)	-	●	standard	standard	standard	standard
Stainless steel rinsing arms (SA)	-	●	●	●	●	●
60 Hz version	standard	standard	●	●	●	●
UK version	●	●	●	●	-	-

Tech Line Optionals

	GT-350	GT-400	GT-500	GT-510	GTX-H500	GTX-H510
Heat recovery (RC) (1)	-	-	-	-	●	●
Double skin hood (P)	-	-	-	-	●	●
Built-in drain pump (B)	●	●	●	●	●	●
Built-in anti-backflow air gap system and rinse pump (W) (2) (5)	-	-	●	●	●	●
Built-in water softener (SOFT) (5)	-	●	●	●	-	-
Built-in detergent dispenser (DD)	●	●	●	●	●	●
Built-in rinse-aid dispenser	standard	standard	standard	standard	standard	standard
Built-in electric rinse-aid dispenser (RD) (3)	●	●	●	●	●	●
Wash tank Stainless steel filter (F) (4)	-	-	●	●	●	●
Stainless steel washing arms (SA)	-	●	standard	standard	standard	standard
Stainless steel rinsing arms (SA)	-	●	●	●	●	●
60 Hz version	standard	standard	●	●	●	●
UK version	●	●	●	●	-	-

Supreme Line Optionals

	GS-400	GS-500	GS-510	GSX-H510
Heat recovery (RC) (1)	-	-	-	●
Double skin hood (P)	-	-	-	standard
Built-in drain pump (B)	standard	standard	standard	standard
Built-in anti-backflow air gap system and rinse pump (W)	standard	standard	standard	standard
Built-in water softener (SOFT)	-	●	●	●
Built-in detergent dispenser (DD)	standard	standard	standard	standard
Built-in rinse-aid dispenser	-	-	-	-
Built-in electric rinse-aid dispenser (RD)	standard	standard	standard	standard
Wash tank Stainless steel filter (F)	-	standard	standard	●
Stainless steel washing arms (SA)	●	standard	standard	standard
Stainless steel rinsing arms (SA)	●	●	●	●
60 Hz version	●	●	●	●
UK version	●	●	●	-

(1) Water inlet temperature min.-max. in RC models: 15-25 °C.

The machine with RC is 1983mm high.

(2) Built-in anti-backflow air gap system and rinse pump (W) is not compatible with water softener (SOFT) versions.

(3) Standard in versions with rinse pump (W).

(4) Water softener version is not compatible with stainless steel filters

(5) Cold rinsing (COLD) is not compatible neither with rinse pump (W) nor with water softener (SOFT) versions.

Accessories



BASKETS FOR DISHWASHERS

- Manufactured from hygienic polypropylene in several colours, resistant to high temperatures and damage caused by chemical products.
- Moulded from one double-skinned piece which makes them highly resistant to mechanical shocks.
- Designed so that waste cannot be deposited, ensuring absolute hygiene and optimal protection for dishes.
- Ergonomic handle-type openings on all four sides of the racks to facilitate carrying, stacking and un-stacking.
- Available in different sizes and can be used in all glasswasher and dishwasher models.

Model	Reference	Description	For use in	Dimensions (mm)
CLV-35	19104780	Universal 350 x 350 basket	350 x 350 basket Glasswashers	350 x 350 x 110
CLV-40	19104781	Universal 400 x 400 basket	400 x 400 basket Glasswashers	400 x 400 x 140
SP-40	19017112	Support for dishes	400 x 400 basket Glasswashers	-
CU-GW	19102721	Cutlery basket	350 x 350 & 400 x 400 basket Glasswashers	-
CP-16/18	19000487	Universal 500 x 500 basket	Front Loading and Pass-Through dishwashers	500 x 500 x 110
CT-10	19104783	Universal 500 x 500 basket	Front Loading and Pass-Through dishwashers	500 x 500 x 110
CU-7	19104782	Cutlery basket	Front Loading and Pass-Through dishwashers	105 x 105 x 130



KITS FOR DRAINING PUMP

Model	Reference	Description	For use in
B KIT GW-1	19056643	Kit B pump GE-350 B	350 x 350 basket EASY Glasswashers
B KIT GW-2	19056709	Kit B pump GE-400 B	400 x 400 basket EASY Glasswashers
B KIT GW-3	19056720	Kit B pump GT-GW	MITTE and TECH Glasswashers
B KIT UC-1	19056721	Kit B pump GE-500 B	EASY-500 Front Loading dishwashers
B KIT UC-2	19056722	Kit B pump GE-510 B	EASY-510 Front Loading dishwashers
B KIT UC-3	19056723	Kit B pump GT-500 B	MITTE and TECH Front Loading dishwashers
ABE-H500	19104768	Kit B pump GEX-H500 B	EASY-H500 Pass-Through dishwashers
ABE-H510	19104769	Kit B pump GEX-H510 B	EASY-H510 Pass-Through dishwashers
ABT-H	19104770	Kit B pump GMX and GTX	MITTE and TECH Pass-Through dishwashers

KITS FOR DETERGENT DISPENSER

Model	Reference	Description	For use in
DD KIT GW	19056727	Kit DD dispenser GW	All Glasswashers
DD KIT UC	19068543	Kit DD dispenser UC	All Front Loading dishwashers
ADD-H	19104771	Kit DD dispenser PT	All Pass-Through dishwashers

SUPPLEMENT BASE

- Entirely made of stainless steel.
- 2 version available, open (PLO) and closed (PL) with fully removable doors
- It can also be used to lift the machine and drain water from the bucket freely with no need to install an additional pump, also to place containers with washing and polishing liquids.
- It includes 2 guides to store two 500 x 500 mm baskets.



PL-47



PLO-47



PL-60



PLO-60

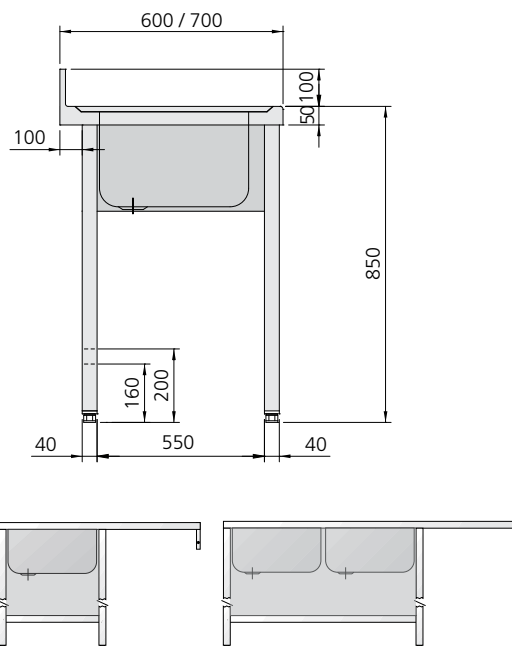


PL-43

Model	Reference	Description	For use in	Dimensions (mm)
PL-43	19003461	Closed base	350 x 350 basket Glasswashers	430 x 405 x 400
PL-47	19003462	Closed base	400 x 400 basket Glasswashers	470 x 450 x 400
PLO-47	19050890	Open base	400 x 400 basket Glasswashers	470 x 450 x 400
PL-60	19017114	Closed base	Front Loading dishwashers	600 x 540 x 400
PLO-60	19071308	Open base	Front Loading dishwashers	600 x 540 x 400



STWD-126/1 R B



WELDED SINKS FOR FRONT LOADING DISHWASHERS

- Fully welded units 600 and 700 mm wide.
- Especially designed to incorporate standard dishwashers of 600 x 600 mm, or standard Glasswashers of 430 x 475 mm, under the draining board.
- Height-adjustable legs of 40 x 40 mm, to accommodate dishwasher up to a height of 850 mm.
- Fully welded backsplash of 100 x 15 mm.
- Seamless deep drain bowls with sound deadening.
- Seamless worktops are drawn out of a single sheet of 1 mm thick steel.
- Legs are brought forward 60 mm from the wall to accommodate sanitary clamp bend and water supply installation.
- Sink bowls are supplied with drain valve included.
- Seamless worktops are drawn out of a single sheet of 1 mm thick steel.
- Legs are brought forward 60 mm from the wall to accommodate sanitary clamp bend and water supply installation.
- Sink bowls are supplied with drain valve included.

Units 600 mm width

External dimensions	Bowls No.	Reference	Model drainer right position	Reference	Model drainer left position	Dimensions of bowl (mm)
1200 x 600	1	19020066	STWD-126/1R B	19020078	STWD-126/1 L B	400 x 400 x 250
1400 x 600	1	19020067	STWD-146/1R B	19020079	STWD-146/1 L B	400 x 400 x 250
1600 x 600	1	19020068	STWD-166/1R B	19020080	STWD-166/1 L B	400 x 400 x 250
1800 x 600	2	19020069	STWD-186/2R B	19020081	STWD-186/2 L B	400 x 400 x 250
2000 x 600	2	19020070	STWD-206/2R B	19020082	STWD-206/2 L B	400 x 400 x 250

Units 700 mm width

External dimensions	Bowls No.	Reference	Model drainer right position	Reference	Model drainer left position	Dimensions of bowl (mm)
1200 x 700	1	19020071	STWD-127/1R B	19020083	STWD-127/1 L B	500 x 500 x 300
1400 x 700	1	19020072	STWD-147/1R B	19020084	STWD-147/1 L B	500 x 500 x 300
1600 x 700	1	19020073	STWD-167/1R B	19020085	STWD-167/1 L B	500 x 500 x 300
1800 x 700	2	19020075	STWD-187/2R B	19020087	STWD-187/2 L B	500 x 500 x 300
2000 x 700	2	19020076	STWD-207/2R B	19020088	STWD-207/2 L B	500 x 500 x 300



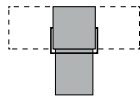
ENTRY/ EXIT TABLES FOR PASS-THROUGH DISHWASHERS



- Made of stainless steel.
- 850 mm height with stainless steel height-adjustable feet (-10 mm/+ 50 mm).
- Square section stainless steel legs 40 x 40 mm.
- Welded bowl 500 x 400 x 250 mm with rounded angles for easy and quick cleaning.

- Shower faucet not included but provided with a hole to place it.
- 100 mm splashback.
- Seamless hole for waste bin, totally leveled with the worktop surface.
- Delivered disassembled, quick installation and easy connection to pass-through dishwashers.

Plain table



Model	Reference	Dimensions (mm)
DTC-70	19104081	700 x 612 x 850

Plain table with splashback



Dimensions (mm)	Right model	Reference	Left model	Reference
700 x 750 x 850	DTW-70 R	19104160	DTW-70 L	19104159
1200 x 750 x 850	DTW-120 R	19104092	DTW-120 L	19104011

Table with bowl with splashback



Dimensions (mm)	Right model	Reference	Left model	Reference
700 x 750 x 850	DTWB-70 R	19104080	DTWB-70 L	19104079
1200 x 750 x 850	DTWB-120 R	19104078	DTWB-120 L	19104077

Table with bowl, sorting hole and splashback



Dimensions (mm)	Right model	Reference	Left model	Reference
1200 x 750 x 850	DTWBS-120 R	19104073	DTWBS-120 L	19103986
1500 x 750 x 850	DTWBS-150 R	19104075	DTWBS-150 L	19104074

Side closure



Model	Reference	Description
DSC-R	19104207	Right side closure
DSC-L	19104206	Left side closure

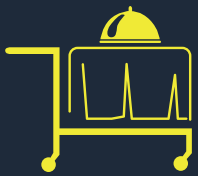
Union element for two hood dishwashers



Model	Reference	Dimensions (mm)
DTJ-14	19104269	140 x 750 x 350
DTJ-62	19104300	620 x 750 x 350

REPLACEMENT KIT

Reference	Description
19104907	Kit to adapt the old tables to the new 2024 Pass-Through dishwashers



Food distribution & storage

Drop-In Elegance
Serving Trolleys
Aluminum Shelving



Drop-In Elegance

ASBER Drop-In Elegance range offers a wide variety of built-in elements to project and construct complete buffets, self-service or free-flow systems. The design of Elegance range has been done to increase the visibility and exposure of products display.

The range is composed of refrigerated elements, hot elements, refrigerated displays, foodshields and accessories. Upon request the refrigerated elements can be autonomous or set up for connection to a remote refrigeration group. Tops and wells are made of stainless steel to ensure the maximum convenience of use and perfect hygiene.

Refrigerated Elements

Refrigerated top plates	210
Refrigerated wells	211

Hot Elements

Wet Bain-Marie wells single control.....	212
Wet Bain-Marie wells multi control.....	213
Dry Bain-Marie wells.....	214
Glass ceramic top plates.....	215

Foodshields

Foodshields with 1 side curved glass	216
Foodshields with 2 sides curved glass.....	217

Accessories

Plate dispensers	218
Basket dispensers	219



REFRIGERATED ELEMENTS



REFRIGERATED TOP PLATES

2GN - 3GN - 4GN - 5 GN

2°C - 8°C / Static Cold



REFRIGERATED WELLS

2GN - 3GN - 4GN - 5 GN

2°C - 8°C / Static Cold

HOT ELEMENTS



WET BAIN-MARIE WELLS SINGLE CONTROL

1 GN - 2GN - 3GN - 4GN - 5 GN

30°C - 90°C / Water Function



WET BAIN-MARIE WELLS MULTI CONTROL

2GN - 3GN - 4GN - 5 GN

30°C - 90°C / Water Function



DRY BAIN-MARIE WELLS

2GN - 3GN - 4GN - 5 GN

30°C - 90°C / Air Function

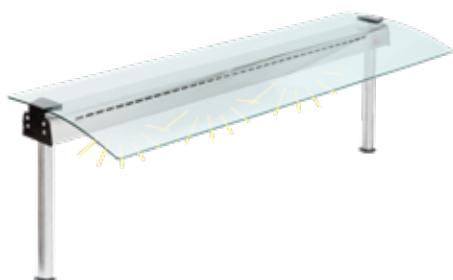


GLASS CERAMIC TOP PLATES

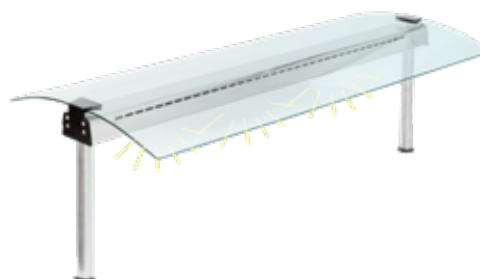
2GN - 3GN - 4GN - 5 GN

40°C - 120°C

FOODSHIELDS



FOODSHIELDS WITH 1 SIDE CURVED GLASS



FOODSHIELDS WITH 2 SIDE CURVED GLASS

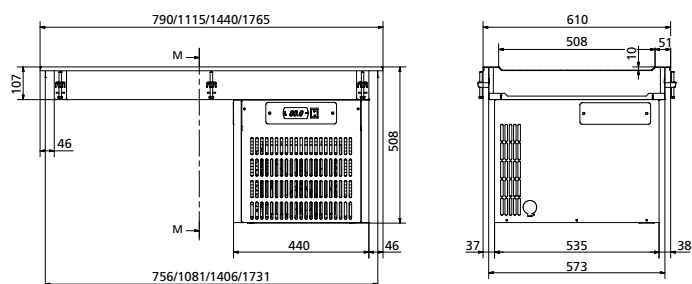


Cold Elements Drop-In Elegance



Control fixed in a recessed space to protect it when making the installation.

DRTP-411 HC



REFRIGERATED TOP PLATES

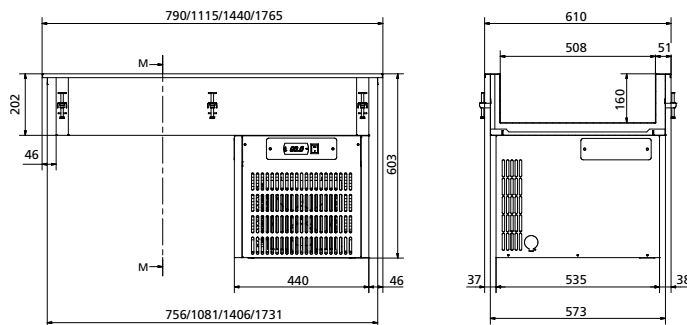
- Refrigerated top plate with cold unit included (optionally elements can be supplied for connection to a remote refrigeration group).
- Specially manufactured in high-quality stainless steel for intensive professional applications.
- Working surface recessed 10 mm below counter top.
- Control panel with intuitive digital control which allows temperature parameters to be adjusted easily and luminous start-stop light button.
- Tray with automatic evaporation of condensing water.
- Prepared for optional installation of a light foodshield, easily mounted on the structure by means of threaded plates.
- Static cooling made by pressed copper coil in the base of the plate isolated by CFC free, high density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Special clamps in the sides that ensure a uniform fit and grip over the entire surface.
- ½" drain valve in the bottom plate for easier cleaning operations. A connection from the drain to the sanitation network is compulsory.
- Operating temperature for refrigerated top plate (in climate Class IV conditions): 0°C to +8°C
- Refrigerant gas: R600a Hydrocarbon (HC)
- Operating voltage and frequency: 230V 1N 50 Hz.

Model	Reference	Gas	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
			Length	Width	Height	Length	Width		
DRTP-211 HC	19069648	R-600a	790	610	58	765	585	2 GN 1/1	199
DRTP-311 HC	19069649	R-600a	1115	610	58	1090	585	3 GN 1/1	199
DRTP-411 HC	19069660	R-600a	1440	610	58	1415	585	4 GN 1/1	199
DRTP-511 HC	19069661	R-600a	1765	610	58	1740	585	5 GN 1/1	199



Control fixed in a recessed space to protect it when making the installation.

DRW-411 HC



REFRIGERATED WELLS

- Refrigerated well with cold unit included (optionally elements can be supplied for connection to a remote refrigeration group).
- Specially manufactured in high-quality stainless steel for intensive professional applications.
- 160 mm deep wells allow to place containers GN1/1 with maximum depth of 150 mm.
- Control panel with intuitive digital control which allows temperature parameters to be adjusted easily and luminous start-stop light button.
- Tray with automatic evaporation of condensing water.
- Prepared for optional installation of a light foodshield, easily mounted on the structure by means of threaded plates.
- Static cooling made by pressed copper coil in the base of the plate isolated by, CFC free, high density (40 kg/m³) polyurethane insulation, injected under high pressure.
- Special clamps in the sides that ensure a uniform fit and grip over the entire surface.
- ½" drain valve in the bottom plate for easier cleaning operations. A connection from the drain to the sanitation network is compulsory.
- Operating temperature for refrigerated top well (in climate Class IV conditions): 0°C to +8°C
- Refrigerant gas: R600a Hydrocarbon (HC)
- Operating voltage and frequency: 230V 1N 50 Hz.

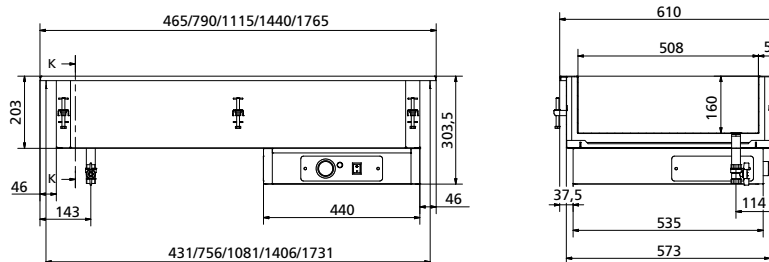
Model	Reference	Gas	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
			Length	Width	Height	Length	Width		
DRW-211 HC	19069667	R-600a	790	610	558	765	585	2 GN 1/1	199
DRW-311 HC	19069668	R-600a	1115	610	558	1090	585	3 GN 1/1	199
DRW-411 HC	19069669	R-600a	1440	610	558	1415	585	4 GN 1/1	199
DRW-511 HC	19069670	R-600a	1765	610	558	1740	585	5 GN1/1	199



DBM-511



Temperature set easy
and quick to adjust.



WET BAIN-MARIE WELLS SINGLE CONTROL

- Specially designed to hold, display and distribute warm food presented on deep GN pans during service time.
- Easy to use analog thermostat for an easy and quick set temperature.
- Manual water supply without tap to fill the well.
- Specially manufactured in high-quality stainless steel for intensive professional applications.
- 160 mm deep wells allow to place containers GN1/1 with maximum depth of 150 mm
- Heat produced by silicon heaters in the base plate for an efficient work and heat transmission.
- Special clamps in the sides that ensure an uniform fit and grip over the entire surface.
- Control panel removable, it can be placed on the structure where the elements has been installed.
- Prepared for optional installation of a foodshield with light and heat that is easily fixed to the structure by means of threaded plates.
- ½" drain valve in the bottom plate for easier cleaning operations.
- Operating temperature for hot Bain-Marie well: from +30°C to +90°C.
- Operating voltage and frequency: 230V 1N 50/60Hz.

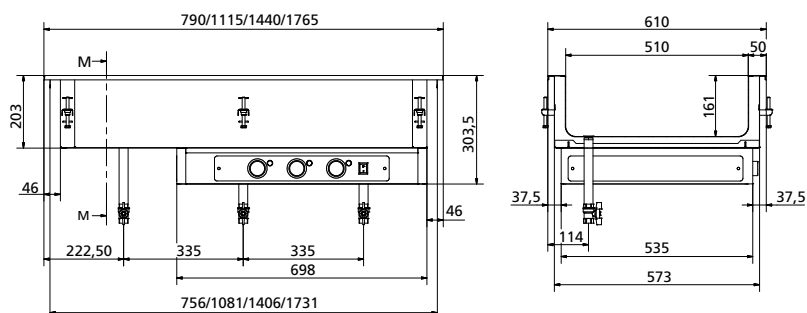
Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		Lenght	Width	Height	Lenght	Width		
DBM-111	19069638	465	610	304	440	585	1 GN 1/1	800
DBM-211	19069671	790	610	304	765	585	2 GN 1/1	1600
DBM-311	19069672	1115	610	304	1090	585	3 GN 1/1	2400
DBM-411	19069673	1440	610	304	1415	585	4 GN 1/1	3000
DBM-511	19069674	1765	610	304	1740	585	5 GN 1/1	3000



The temperature for each container can be set by separate control.



DBM-411 I



WET BAIN-MARIE WELLS MULTI CONTROL

- Specially designed to hold, display and distribute warm food presented on deep GN pans during service time. Suitable to control the correct temperature of service for different kind of foods.
- Specially manufactured in high-quality stainless steel for intensive professional applications.
- Each basin is controlled by easy to use analog thermostat for an easy and quick set temperature.
- 160 mm deep wells allow to place containers GN1/1 with maximum depth of 150 mm.
- Heat produced by silicon heaters in the base of each GN bowls for an efficient work and heat transmission.
- Control panel removable, it can be placed on the structure where the elements has been installed.
- Prepared for optional installation of a foodshield with light and heat that is easily fixed to the structure by means of threaded plates.
- ½" drain valve in the bottom plate for easier cleaning operations. Operating temperature for hot Bain-Marie well: from +30°C to +90°C.
- Operating voltage and frequency: 230V 1N 50/60Hz

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		Length	Width	Height	Length	Width		
DBM-211 I	19069675	790	610	304	765	585	2 GN 1/1	1600
DBM-311 I	19069676	1115	610	304	1090	585	3 GN 1/1	2400
DBM-411 I	19069677	1440	610	304	1415	585	4 GN 1/1	3200
DBM-511 I	19069678	1765	610	304	1740	585	5 GN 1/1	4000



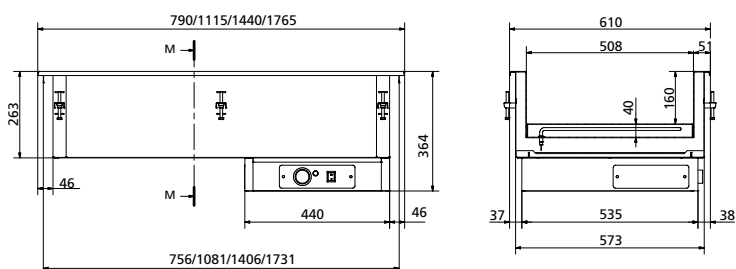
Hot Elements Drop-In Elegance



Clamps ensure a uniform fit and grip on the counter.



DDBM-511



DRY BAIN-MARIE WELLS

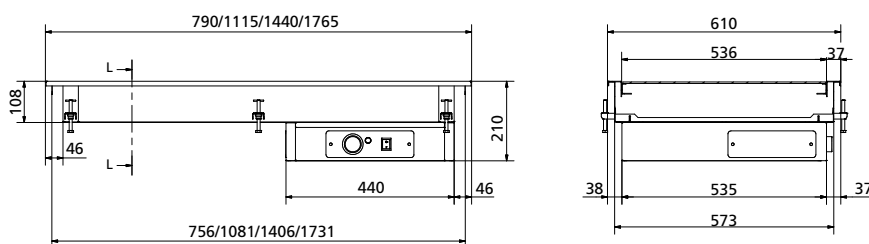
- Hot Bain-Marie function by air static heat, specially designed to hold, display and distribute warm food presented on deep GN pans during service time.
- Heat produced by resistances protected by perforated shelves manufactured in stainless steel.
- Specially manufactured in high-quality stainless steel for intensive professional applications.
- Element suitable for applications that can not fill or drain the water constantly.
- Access to the resistances by just removing the protections without need of tools.
- Prepared for optional installation of a foodshield with light and heat that is easily fixed to the structure by means of threaded plates.
- 160 mm deep wells allow to place containers GN1/1 with maximum depth of 150 mm
- Special clamps in the sides that ensure a uniform fit and grip over the entire surface.
- Operating temperature for hot dry Bain-Marie well: from +30°C to +90°C.
- Operating voltage and frequency: 230V 1N 50/60Hz

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		Length	Width	Height	Length	Width		
DDBM-211	19069679	790	610	364	765	585	2 GN 1/1	1200
DDBM-311	19069680	1115	610	364	1090	585	3 GN 1/1	1800
DDBM-411	19069681	1440	610	364	1415	585	4 GN 1/1	2400
DDBM-511	19069682	1765	610	364	1740	585	5 GN 1/1	3000



Temperature set easy and quick to adjust.

DCT-511



CERAMIC GLASS TOP PLATES

- Flat hot plate made of ceramic glass, specially designed to hold, display and distribute hot food presented on plates or shallow GN 1/1 pans during service time.
- Specially manufactured in high-quality stainless steel for intensive professional applications.
- 4 mm thickness, high-resistant, glass ceramic plate completely flat.
- Heating system by hidden silicon resistors attached to the bottom of the plate. Silicon resistors allow achieving the working temperature very fast and uniformly across the surface. This assures that the temperature is transmitted efficiently to every single GN pan on the plate.
- Easy to use analog thermostat for an easy and quick set temperature.
- Prepared for optional installation of a foodshield with light and heat that is easily fixed to the structure by means of threaded plates.
- Special clamps in the sides that ensure a uniform fit and grip over the entire surface.
- Operating temperature for hot glass ceramic top plate: from +40°C to +120°C.
- Operating voltage and frequency: 230V 1N 50/60Hz

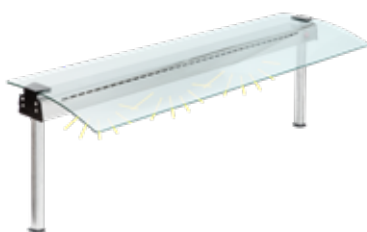
Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)		Capacity GN	Power (W)
		Length	Width	Height	Length	Width		
DCT-211	19069683	790	610	210	765	585	2 GN 1/1	900
DCT-311	19069684	1115	610	210	1090	585	3 GN 1/1	1350
DCT-411	19069685	1440	610	210	1415	585	4 GN 1/1	1800
DCT-511	19069686	1765	610	210	1740	585	5 GN 1/1	2250



FOODSHIELDS WITH GLASS

- Foodshields are the complement to protect the products displayed and minimize the potential for contamination by a customer.
- Designed to be installed on Drop-In Elegance elements.
- Body structure and brackets specially manufactured in high-quality stainless steel.
- Brackets are made of pipe with clamps to hold the glass at the top.
- Brackets are fixed to the worktop by using screwing plates underneath. The fixing is very strength due to the 2 screws per column.
- In models with light & heat or light, an ON/OFF switch is built in the front side with an orange light pilot that indicates if the foodshield is working.
- Foodshields include the glass.
- Operating voltage: 230V 1N 50/60Hz

FOODSHIELD WITH LIGHT AND 1-SIDE CURVED GLASS

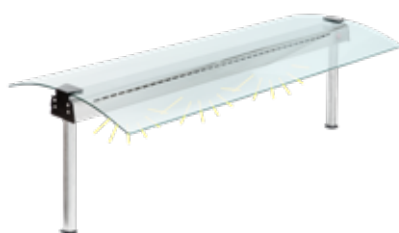


FS-L-CG1-311

- Integrated fluorescent lamp provide a powerful light that enhances the visibility of product.
- Glass with 1 side curved, suitable for elements installed as self-service systems where a person serves to customers.

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)	Capacity GN	Power (W)
		length	width	height			
FS-L-CG1-211	19069687	772	552	480	720	2 GN 1/1	8
FS-L-CG1-311	19069688	1097	552	480	1045	3 GN 1/1	14
FS-L-CG1-411	19069689	1422	552	480	1370	4 GN 1/1	21
FS-L-CG1-511	19069690	1747	552	480	1695	5 GN 1/1	28

FOODSHIELD WITH LIGHT AND 2-SIDES CURVED GLASS

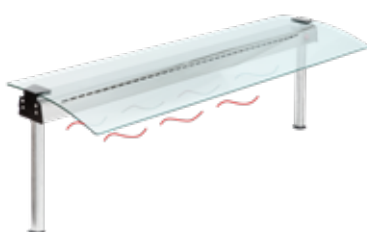


FS-L-CG2-311

- Integrated fluorescent lamp provide a powerful light that enhances the visibility of product.
- Glass with 2 sides curved, suitable for elements installed as islands in buffet systems.

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)	Capacity GN	Power (W)
		length	width	height			
FS-L-CG2-211	19069691	772	590	480	720	2 GN 1/1	8
FS-L-CG2-311	19069692	1097	590	480	1045	3 GN 1/1	14
FS-L-CG2-411	19069693	1422	590	480	1370	4 GN 1/1	21
FS-L-CG2-511	19069694	1747	590	480	1695	5 GN 1/1	28

FOODSHIELD WITH LIGHT & HEAT AND 1-SIDE CURVED GLASS



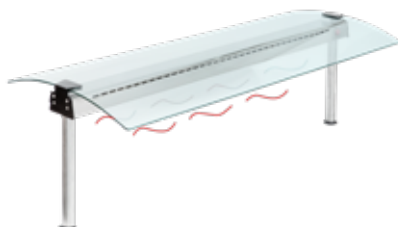
FS-H-CG1-311

- Integrated halogen lamps provide light and constant heat for keeping food at the correct temperature service.
- Glass with 1 side curved, suitable for elements installed as self-service systems where a person serves to customers.

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)	Capacity GN	Power (W)
		length	width	height			
FS-H-CG1-211	19069695	772	552	480	720	2 GN 1/1	240
FS-H-CG1-311	19069696	1097	552	480	1045	3 GN 1/1	360
FS-H-CG1-411	19069697	1422	552	480	1370	4 GN 1/1	480
FS-H-CG1-511	19069698	1747	552	480	1695	5 GN 1/1	600

FOODSHIELD WITH LIGHT & HEAT AND 2-SIDES CURVED GLASS

- Integrated halogen lamps provide light and constant heat for keeping food at the correct temperature service.
- Glass with 2 sides curved, suitable for elements installed as islands in buffet systems.

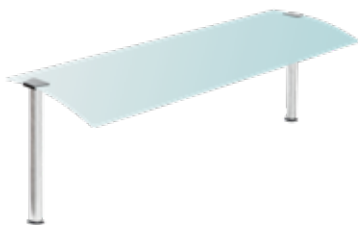


FS-H-CG2-311

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)	Capacity GN	Power (W)
		length	width	height			
FS-H-CG1-211	19069699	772	552	480	720	2 GN 1/1	240
FS-H-CG1-311	19069700	1097	552	480	1045	3 GN 1/1	360
FS-H-CG1-411	19069701	1422	552	480	1370	4 GN 1/1	480
FS-H-CG1-511	19069702	1747	552	480	1695	5 GN 1/1	600

NEUTRAL FOODSHIELD AND 1-SIDE CURVED GLASS

- Brings protection to food against sneezing, coughing or breathing.
- Glass with 1 side curved, suitable for elements installed as self-service systems where a person serves to customers.

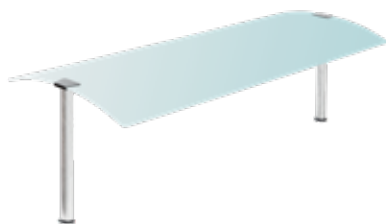


FS-CG1-311

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)	Capacity GN
		length	width	height		
FS-CG1-211	19069703	762	552	480	720	2 GN 1/1
FS-CG1-311	19069704	1087	552	480	1045	3 GN 1/1
FS-CG1-411	19069705	1412	552	480	1370	4 GN 1/1
FS-CG1-511	19069706	1737	552	480	1695	5 GN 1/1

NEUTRAL FOODSHIELD AND 2-SIDES CURVED GLASS

- Brings protection to food against sneezing, coughing or breathing.
- Glass with 2 sides curved, suitable for elements installed as islands in buffet systems.

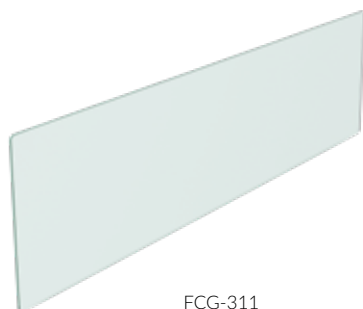


FS-CG2-311

Model	Reference	External dimensions (mm)			Cut-out dimensions (mm)	Capacity GN
		length	width	height		
FS-CG2-211	19069707	762	590	480	720	2 GN 1/1
FS-CG2-311	19069708	1087	590	480	1045	3 GN 1/1
FS-CG2-411	19069709	1412	590	480	1370	4 GN 1/1
FS-CG2-511	19069710	1737	590	480	1695	5 GN 1/1

FRONT GLASS

- Designed to be attached to curved glasses. A kit of brackets should be demanded to attach the front glass to curved glasses.
- Brings complete protection to food and avoids the customer to get into the displayed area.
- Made of tempered glass.



FCG-311

Model	Reference	External dimensions (mm)		Capacity GN
		length	width	
FCG-211	19069711	675	395	2 GN 1/1
FCG-311	19069712	1000	395	3 GN 1/1
FCG-411	19069713	1325	395	4 GN 1/1
FCG-511	19069714	1650	395	5 GN 1/1



GPIK

BRACKETS KIT FOR INSTALLATION OF GLASS PANELS

- Kit for attaching the front glass panel to curved glass.

Model	Reference	Description
GPIK	19069715	Set of stainless steel brackets for installation of glass panels

NEUTRAL PLATE DISPENSERS



NPD-28

- Special system with steel springs, keeping the plates at a constant level for easy service. Elasticity can be adjusted according to the weight of the plates, turning ON/OFF the springs.
- Adjustable diameter plate size system, with 3 flexible rods that work as a plate stacking guides.
- Easy to place and remove.
- Approximate capacity (depending on plate thickness): 40/45 plates.
- Maximum load: 45 kg.
- Specially manufactured in high-quality stainless steel.

Model	Reference	External dimensions (mm)	Cut-out dimensions (mm)	Ø Plates measures
NPD-28	19069716	730 x 391	Ø 375	180 ÷ 280 mm
NPD-34	19069717	730 x 451	Ø 434	240 ÷ 340 mm

HEATED PLATE DISPENSERS



HPD-28

- Special system with steel springs, keeping the plates at a constant level for easy service. Elasticity can be adjusted according to the weight of the plates, turning ON/OFF the springs.
- Adjustable diameter plate size system, with 3 flexible rods that work as a plate stacking guides.
- Specially manufactured in high-quality stainless steel.
- With highly-insulated walls, heat losses are reduced thus obtaining energy savings
- Easy to place and remove.
- Approximate capacity (depending on plate thickness): 40/45 plates.
- Maximum load: 45 kg.
- Control box with an adjustable thermostat, operating light pilot and plug wire.
- Electrical output: 480 W.
- Operating voltage: 230 V.

Model	Reference	External dimensions (mm)	Cut-out dimensions (mm)	Ø Plates measures
HPD-28	19069718	420 x 730	Ø 407	180 ÷ 280 mm
HPD-34	19069719	480 x 730	Ø 466	240 ÷ 340 mm

COVERS FOR PLATE DISPENSERS



PDC-28

- Plastic covers to maintain the plate temperature in the dispensers.
- Available for both 280 mm and 340 mm diameter dispensers.

Model	Reference	External dimensions (mm)	Ø Plates measures
PDC-28	19069611	Ø 340 x 60	280 mm
PDC-34	19069612	Ø 400 x 60	340 mm



BD-55

BASKET DISPENSERS

- Specially designed for storing standard size 500 x 500 mm crockery baskets.
- Special system with steel springs, keeping the baskets at a constant level for easy service.
- Elasticity can be adjusted according to the weight of the baskets, turning ON/OFF the springs.
- Easy to place and remove.
- Maximum load: 120 kg.
- Capacity: 5/6 baskets with a depth of 110 mm.
- Specially manufactured in high-quality stainless steel.

Model	Reference	External dimensions (mm)	Cut-out dimensions (mm)
BD-55	19069722	600 x 640 x 710	535 x 610



Serving trolleys

Serving trolleys in stainless steel

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Serving trolleys Distribution & storage



CE-952



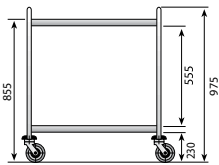
CER-1063



CER-1064

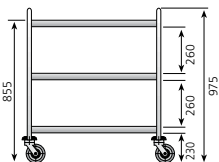
SERVING TROLLEYS

- CE standard serving trolleys models are made of high-quality rounded tube frame of 25 mm diameter. Maximum weight load of 70 kg per shelf. Maximum weight load of 190 kg per trolley.
- CER reinforced serving trolleys models are made of high-quality rounded tube frame of 30 mm diameter, with 1.5 mm stainless steel increased thickness. Shelves are thoroughly welded to increase strength and robustness. Especially designed for transporting heavy loads. Maximum weight load of 85 kg in each shelf. Maximum weight load of 235 kg per trolley.
- All shelves manufactured with a perimeter raised profile edge and bottom folded, enhancing robustness and providing with more stability.
- Structure totally welded with rounded edges. Easy to clean.
- Sound-proof shelf system that greatly reduces rolling noise.
- All models include four (4) composite castors of Ø 125 mm, two (2) with brake for safer use, with their corresponding non-marking, rugged, composite bumpers of 100 mm diameter to protect against direct impacts.
- Made of high-quality stainless steel.



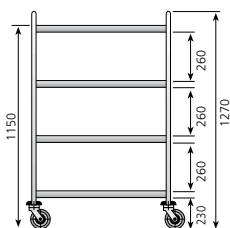
SERVING TROLLEY 2 SHELVES

Model	Reference	Shelf dimensions (mm)	External dimensions (mm)
CE-852	19004870	800 x 500	900 x 600 x 975
CE-952	19004882	900 x 500	1000 x 600 x 975
CER-1062	19005020	1000 x 600	1100 x 700 x 975



SERVING TROLLEY 3 SHELVES

Model	Reference	Shelf dimensions (mm)	External dimensions (mm)
CE-853	19005018	800 x 500	900 x 600 x 975
CE-953	19005019	900 x 500	1000 x 600 x 975
CER-1063	19005215	1000 x 600	1100 x 700 x 975



SERVING TROLLEY 4 SHELVES

Model	Reference	Shelf dimensions (mm)	External dimensions (mm)
CE-954	19003429	900 x 500	1000 x 600 x 1270
CER-1064	19003473	1000 x 600	1100 x 700 x 1270



ACE-4C

ACE-1/3GN

ACCESORIES FOR STANDARD SERVING TROLLEYS (CE)

- ACE-4C: Cutlery container. Includes 4 baskets and stainless steel tray.
- ACE-1/3GN: GN1/3 pan holder. GN pan not included.
- Easy to install in all CE models.
- Entirely made of stainless steel.
- Only available for CE models (not reinforced).

Modelo	Reference	Description	For trolleys
ACE-4C	19004364	Cutlery container holder	CE
ACE-1/3GN	19004336	GN 1/3 pan holder	CE



Serving trolleys Distribution & storage



CSR-1060



Example of garbage bag placed in the trolley.

SERVING AND CLEARING TROLLEYS

- Especially designed to support plate and cutlery clearing and waste collection operations after a meal service.
- Rubber ring to place a garbage bag.
- Supplied with ½ GN pan of 200 mm deep for cutlery. Pan can be easily removed for cleaning.
- Made of high-quality stainless steel rounded tube frame of 30 mm diameter and 1.5 mm thickness, completely welded.
- Sound-proof shelf system that greatly reduces rolling noise. Four (4) castors, two (2) of them with brakes for safer use.
- Non-marking rubber bumpers to protect against direct impacts.
- Made of stainless steel.

Model	Reference	Shelf dimensions (mm)	External dimensions (mm)
CSR-1060	19004833	1000 x 600	1100 x 700 x 975



CEV



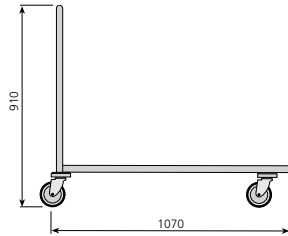
VACUUM MACHINE TROLLEYS

- Especially designed for storage and transportation of vacuum packaging machines.
- Designed to have vacuum packaging machine at the appropriate height to work with.
- Compatible with all desktop vacuum packaging machines (maximum dimensions of machines: 690 x 570 mm).
- Robust, made of high-quality rounded tube frame of 30 mm diameter, with 1.5 mm thickness.
- Flat and large bottom shelf.
- Four (4) sound-proof castors, two (2) of them with brakes for safer use. Non-marking rubber bumpers to protect against direct impacts.
- Made of stainless steel.

Model	Reference	External dimensions (mm)
CEV	19004832	810 x 630 x 850



CR-1060



HEAVY-DUTY REINFORCED TROLLEYS

- Bottom shelf especially reinforced to withstand heavy weight loads (up to 300 kg).
- Trolley handle made of high-quality, rounded, reinforced tube frame of 30 mm diameter.
- Four (4) sound-proof castors of 125 mm diameter, two (2) of them with brakes for safer use.
- Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners.
- Entirely made of stainless steel.

Model	Reference	Shelf dimensions (mm)	External dimensions (mm)
CR-1060	19004939	600 x 1000	663 x 1070 x 910



CPL-65



WASHING TROLLEYS

- Well with castors for washing vegetables, rinsing cutlery, transportation of liquid products, flour, sugar, etc.
- Stainless steel, seamless welded well of 600 x 500 x 300 mm.
- Perforated false bottom, acting as drainer.
- Drainage tap included.
- Four (4) castors of 100 mm diameter.
- Made of stainless steel.

Model	Reference	External dimensions (mm)
CPL-65	19003409	600 x 500 x 600



Serving trolleys Distribution & storage



CP-150

CP-300



FCP-150



FCP-300



SP-1

PLATE TROLLEYS

- CP-150 simple model allows stacking plates up to 32 cm of diameter (150 plates).
- CP-300 dual model allows stacking plates up to 26 cm of diameter on one side, and up to 32 cm of diameter on the other (total 300 plates).
- Robust, made of high-quality rounded tube frame of 25 mm diameter, with 1.2 mm thickness. Grid dividers welded at each side to withstand heavy weight loads.
- Tilting inward shelves to prevent plates from slipping or falling.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use.
- Non-marking, special rubber bumpers to protect against direct impacts in all four (4) castors.
- Plate column grid dividers (SP-1), entirely made of stainless steel are optional accessories to improve plate storage and increase trolley stability.
- Hygienic food grade polyethylene plastic covers, as optional accessories to keep trolleys and its contents safe and clean.

Model	Reference	External dimensions (mm)	Type	Capacity (Plates)	Ø máx. plates (mm)
CP-150	19004953	1125 x 570 x 825	Simple	150	32
CP-300	19005195	1125 x 783 x 825	Double	300	32/26
SP-1	19003425	220 x 540	Grid Divider	-	-
FCP-150	19003376		Protective plastic cover CP-150		
FCP-300	19003377		Protective plastic cover CP-300		



CC-55



BC-55



FCC-55

PLATFORM CARTS FOR DISHWASHING BASKETS

- Especially designed for storing and transporting standard dish baskets of 500 mm x 500 mm.
- CC-55 and BC-55 trolleys made of stainless steel. Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners.
- Four (4) sound-proof castors of 100 mm diameter.
- Hygienic food grade polyethylene plastic cover (510 x 510 x 900 mm) as optional accessory to keep baskets safe and clean. The cover has a capacity of 6 baskets with a height of 100 mm, 4 baskets with height of 150 mm or 3 glass baskets with a height of 200 mm.
- Baskets not included. To be ordered separately.

Model	Reference	External dimensions (mm)	Type
CC-55	19004703	587 x 627 x 900	With handle
BC-55	19004696	587 x 587 x 200	Without handle
FCC-55	19003380	510 x 510 x 900	Protective plastic cover for BC-55 and CC-55



CGB-21

CGB-11

RACKING TROLLEYS WITH WORKTOP

- Especially designed for storing, moving and unloading Gastronorm pans.
- Made of stainless steel.
- Very robust, made of high-quality tube frame of 25 x 25 mm with 1.5 mm thickness
- Rack rails fully welded to the tube frame structure.
- U-shape rack rails, to prevent pans from falling during unloading.
- Flat, large work surface on top. Sound-proof system underneath the shelf that greatly reduces rolling noise.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) castors.

Model	Reference	For trays	Rack rails number	External dimensions (mm)
CGB-11	19004825	GN 1/1	7	460 x 630 x 850
CGB-21	19004938	GN 1/1 and GN 2/1	7	665 x 750 x 850



CGA-21

CGA-11

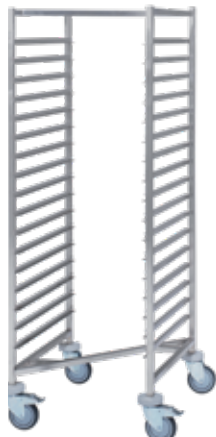
RACKING TROLLEYS

- Especially designed for storing, moving and unloading Gastronorm pans or trays of 400 x 600 mm and 800 x 600 mm.
- Made of stainless steel.
- Very robust, made of high-quality tube frame of 25 x 25 mm with 1.5 mm thickness
- Rack rails fully welded to the tube frame structure.
- Rack rails in model for bakery.
- U-shape rack rails, to prevent pans from falling during unloading.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) castors.

Model	Reference	For trays	Rack rails number	External dimensions (mm)
CGA-11	19004961	GN 1/1	17	460 x 630 x 1720
CGA-21	19005058	GN 1/1 and GN 2/1	17	665 x 750 x 1720
CGA-64	19004962	600 x 400	16	530 x 700 x 1720
FCCA-11	19004376			Protective plastic cover for CGA-11
FCCA-21	19003379			Protective plastic cover for CGA-21
FCCA-64	19004382			Protective plastic cover for CGA-64



Racking trolleys Distribution & storage



CGE-21



NESTABLE RACKING TROLLEYS FOR GN PANS

- Especially designed for storing, moving and unloading Gastronorm pans.
- Made of stainless steel.
- Very robust, made of high-quality tube frame of 25x25 mm with 1.5 mm thickness
- Special design that allows fitting trolleys one within the other, saving storage space.
- Seventeen (17) pairs of rack rails fully welded to the tube frame structure, with a separation between them of 75 mm.
- U-shape rack rails, to prevent pans from falling during unloading.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) castors.

Model	Reference	For trays	Rack rails number	External dimensions (mm)
CGE-21	19005696	GN 1/1 and GN 2/1	17	660 x 750 x 1660



CBC-12



CBC-24

RACKING TROLLEYS FOR SELF SERVICE TRAYS

- Especially designed for storing, moving and unloading self-service or buffet trays.
- Very robust, made of high-quality stainless steel tube frame of 25x25 mm with 1.5 mm thickness, fully welded.
- Able to store trays with dimensions from 350 mm up to 420 mm wide and 530 mm long.
- Stainless steel rack rails, with a separation between them of 75 mm. Four (4) vertical bar rods in the backside, to prevent the trays from falling during loading.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) castors.

Model	Reference	External dimensions (mm)	Rack rails / Trays number
CBC-12	19005051	584 x 725 x 1700	12
CBC-24	19005335	1068 x 725 x 1700	24
FCBC-12	19003375	Protective plastic cover CBC-12	-



CBIE-20

RACKING TROLLEYS FOR EURONORM ISOTHERMAL TRAYS

- Especially designed for storing, moving and unloading normalized isothermal trays.
- Made of stainless steel.
- Very robust, made of high-quality stainless steel tube frame of 25x25 mm with 1.5 mm thicknes. Refnforced bottom sides for a greater strength.
- Able to store trays with dimensions up to 530 mm long, 420 mm wide and 130 mm deep.
- L-shaped rack rails with a thickness of 1.5 mm.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use.
- Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners.

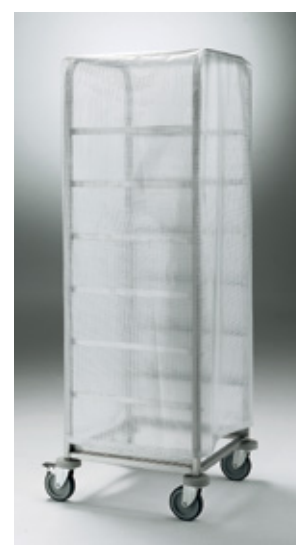
Model	Reference	External dimensions (mm)	Rack rails / Trays number
CBIE-20	19004990	915 x 634 x 1705	20



CCV-7



Baskets not included.
To be ordered separately.



FCCV-7

RACKING TROLLEYS FOR DISHWASHING BASKETS

- Especially designed for storing and transporting standard dish baskets of 500 mm x 500 mm.
- Made of stainless steel.
- Very robust, made of high-quality stainless steel tube frame of 25x25 mm with 1.5 mm thicknes.
- L-shaped rack rails with a thickness of 1.5 mm
- Distance between rack rails: 205 mm.
- Four (4) vs of 125 mm diameter, two (2) of them with brakes for safer use.
- Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners.
- Hygienic food grade polyethylene plastic cover, as optional accessory to keep trolley and baskets safe and clean.

Model	Reference	External dimensions (mm)	Rack rails / Trays number
CCV-7	19004971	640 x 635 x 1700	7
FCCV-7	19003378	Protective plastic cover CCV-7	



Aluminum Shelving

Shelving posts designed with an environmentally safe, longer-life anodized, 12 microns aluminium structure; shelf plates made of food-grade polypropylene.

Ideal for cold rooms, guarantees a safe and hygienic operation under the most demanding storage conditions.

Multiple combinations are possible, ensuring maximum flexibility and higher efficiency when organizing and storing items in any professional kitchens.

Shelf plates and posts

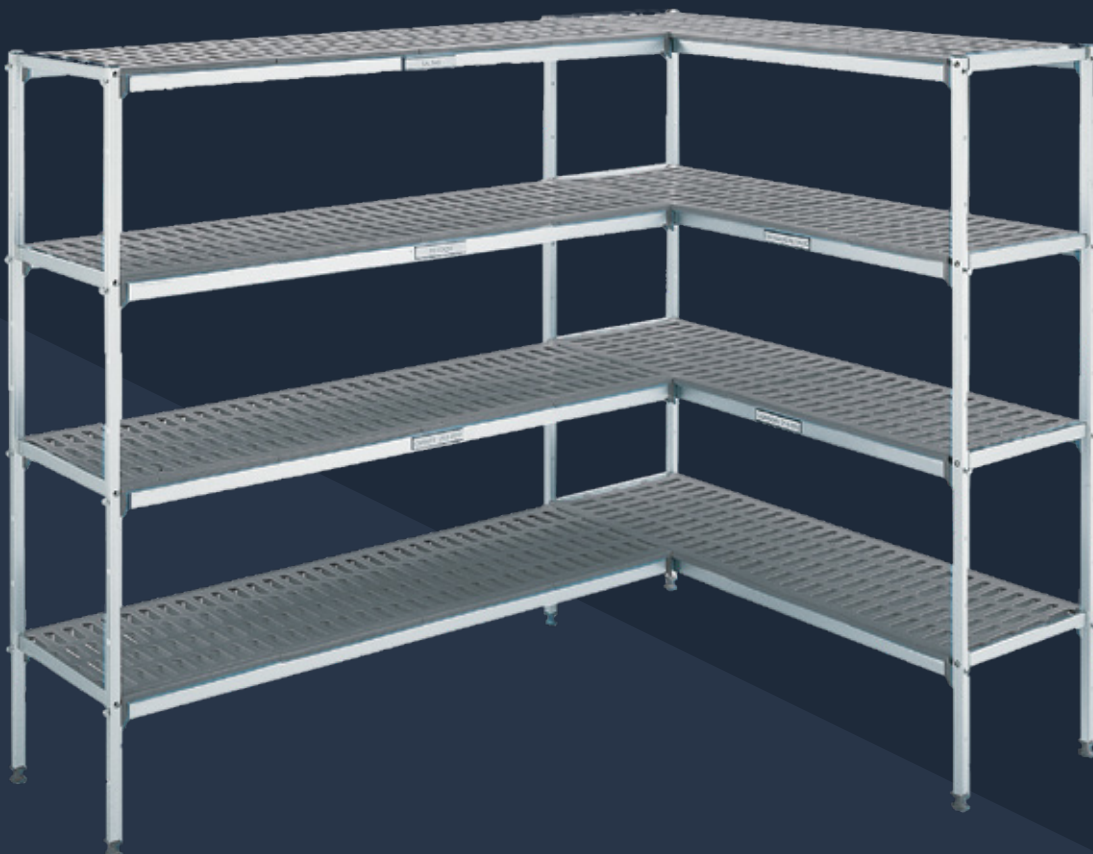
Shelf plates	230
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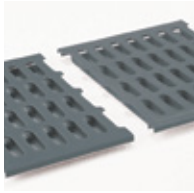
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Shelving planning and configuration

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Maximum hygiene, simple to clean. Polypropylene shelf plates are easily removed and can be washed in a conventional dishwasher.



Openings every 150 mm on shelving posts. Dimensions of standard models are easy to adjust, number of shelf plates can be increased simply by adding pins (4 by plate).



Easy and quick to assemble, no tools required.



L-shape shelving installation to maximize storage space use and save shelf plates.



125 mm diameter, polyamide corrosion resistant castors.

Castors allow shelving units to be moved easily for access to floors and walls.

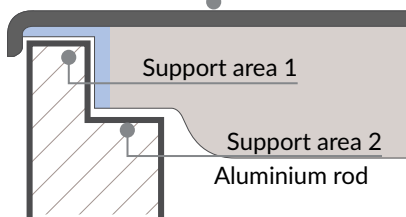


Adjustable leveling foot plate that enable compensating for uneven floors.

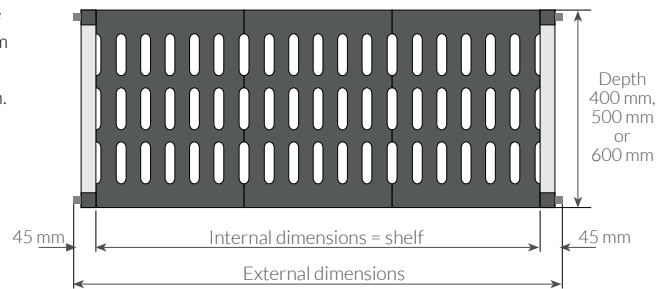
SHELVES ARE BUILT TO TAKE HEAVY LOADS WITH A MINIMAL BENDING

- One module shelf from 690 mm to 1090 mm could withstand a weight of 150 kg to 180 kg.
- One module shelf from 1190 mm to 1600 mm could withstand a weight of 100 kg to 140 kg.
- One complete standard module could withstand a weight of 380 kg.
- Calculations performed under uniform and even load conditions.

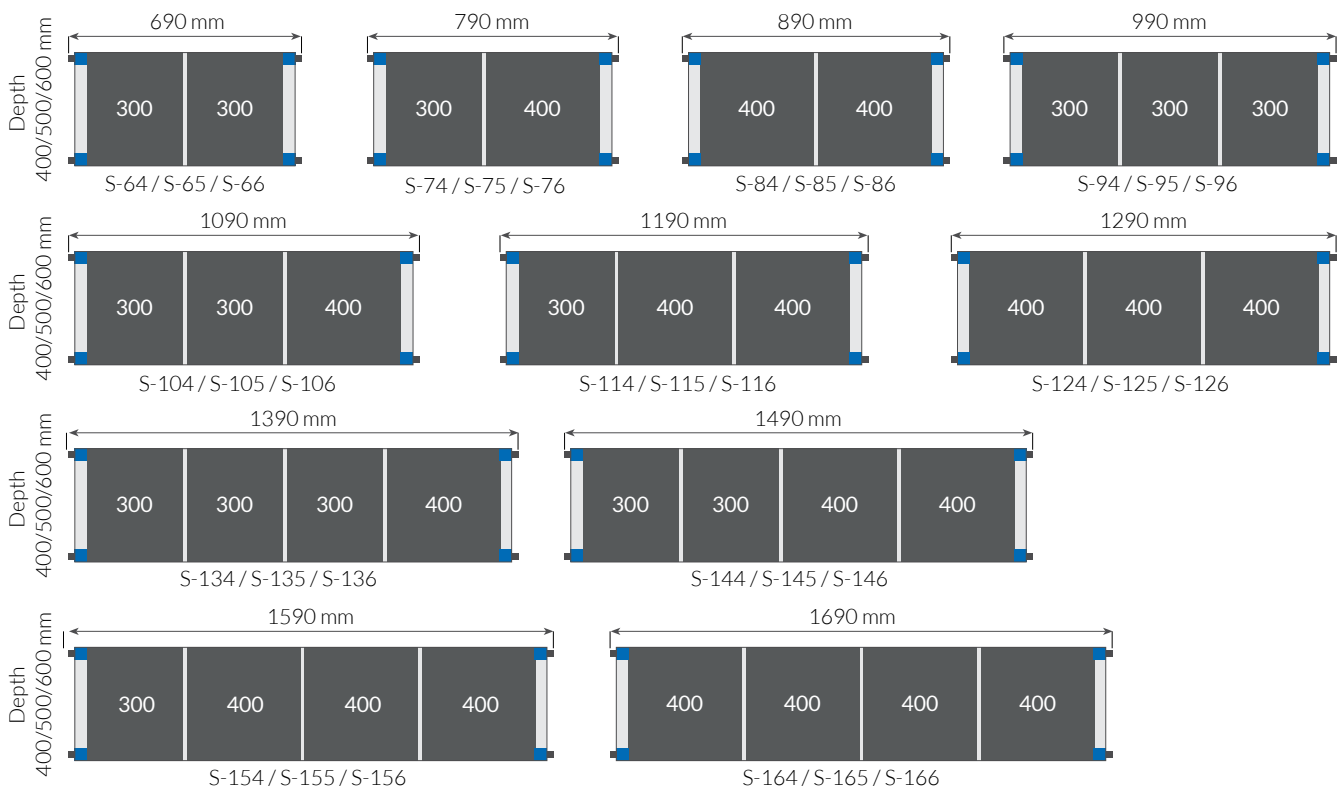
Polypropylene Shelf



- Polypropylene shelf plates lie on two edges of the aluminum post, which results in perfect installation and higher strength.
- Sturdy, rigid heavy-duty shelving.
- Width options in shelf plates: 400, 500 and 600 mm.
- Standard height of posts is 1.750 mm, 2.000 and 1.300 mm heights are also available for non-standard applications.



DIMENSIONS OF DIFFERENT SHELVING UNITS WITH POSTS AT THEIR CORNER



Maximum flexibility: 11 different length combinations that enable multiple arrangements by placing plate shelves at both sides of the posts.



SHELF PLATES (WIDTH 400 MM)



Model	Reference	External dimensions (mm)
S-64-G	19089020	600 x 400
S-74-G	19089022	700 x 400
S-84-G	19089024	800 x 400
S-94-G	19067271	900 x 400
S-104-G	19089006	1000 x 400
S-114-G	19089008	1100 x 400
S-124-G	19089010	1200 x 400
S-134-G	19089012	1300 x 400
S-144-G	19089014	1400 x 400
S-154-G	19089016	1500 x 400
S-164-G	19089018	1600 x 400

SHELF PLATES (WIDTH 500 MM)



Model	Reference	External dimensions (mm)
S-65-G	19089021	600 x 500
S-75-G	19089023	700 x 500
S-85-G	19089025	800 x 500
S-95-G	19089026	900 x 500
S-105-G	19089007	1000 x 500
S-115-G	19089009	1100 x 500
S-125-G	19089011	1200 x 500
S-135-G	19089013	1300 x 500
S-145-G	19089015	1400 x 500
S-155-G	19089017	1500 x 500
S-165-G	19089019	1600 x 500

SHELF PLATES (WIDTH 600 MM)



Model	Reference	External dimensions (mm)
S-66-G	19106320	600 x 600
S-76-G	19106321	700 x 600
S-86-G	19106323	800 x 600
S-96-G	19106324	900 x 600
S-106-G	19106325	1000 x 600
S-116-G	19106326	1100 x 600
S-126-G	19106327	1200 x 600
S-136-G	19106328	1300 x 600
S-146-G	19106329	1400 x 600
S-156-G	19106330	1500 x 600
S-166-G	19106331	1600 x 600



SHELVING POSTS (WIDTH 400 MM)

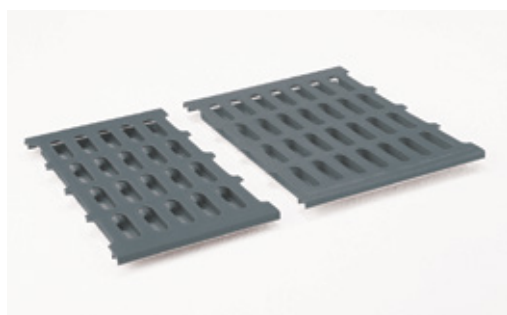
Model	Reference	External dimensions (mm)	Levels
P-43-G	19089027	1750 x 400	3
P-44-G	19067272	1750 x 400	4
P-45-G	19089028	1750 x 400	5
PB-43-G	19089036	1300 x 400	3
PA-45-G	19089032	2000 x 400	5
PA-46-G	19089033	2000 x 400	6

SHELVING POSTS (WIDTH 500 MM)

Model	Reference	External dimensions (mm)	Levels
P-53-G	19089029	1750 x 500	3
P-54-G	19089030	1750 x 500	4
P-55-G	19089031	1750 x 500	5
PB-53-G	19089037	1300 x 500	3
PA-55-G	19089034	2000 x 500	5
PA-56-G	19089035	2000 x 500	6

SHELVING POSTS (WIDTH 600 MM)

Model	Reference	External dimensions (mm)	Levels
P-63-G	19106335	1750 x 600	3
P-64-G	19106336	1750 x 600	4
P-65-G	19106337	1750 x 600	5
PB-63-G	19106371	1300 x 600	3
PA-65-G	19106373	2000 x 600	5
PA-66-G	19106374	2000 x 600	6



OPEN GRID MATS

- Food-grade polypropylene grid mats for shelf plates.
- Supplied as standard options in full shelving configurations.
- To be used in 400 mm, 500 mm, and 600 mm width shelving units.
- Easy to install. Easy to clean, ensures maximum hygiene since they can be washed in a conventional dish washer.

Model	Reference	External dimensions (mm)
PAR-43-G	19095753	400 x 300
PAR-44-G	19095754	400 x 400
PAR-53-G	19095756	500 x 300
PAR-54-G	19095757	500 x 400
PAR-63-G	19106339	600 x 300
PAR-64-G	19106370	600 x 400



Shelf plates and posts Aluminium Shelving



GA



KIT WF AL



PE



KIT PE-W AL



HOOKS FOR L-SHAPE SHELVINGS

- Designed to make easier the assembly of L-shape shelving units. They also save shelving posts and optimize the available space.
- Price per unit.

Model	Reference	Description
GA	19003353	Hook (1 pc)*
KIT WF AL	19111641	Bracket (1 pc)

* 2 pieces required to fasten a shelf.

PINS

- Pins designed to add up more shelf plates.
- Using flat screws shortens shelvings by 10 mm per each side.
- Price per unit.

Model	Reference	Description
PE	19004449	Pin (1 pc)*
KIT PE-W AL	19111640	Set of flat screws (4 pcs)

* 4 pieces required to fasten a shelf.

BENCHES

- Designed specifically to store boxes in cold rooms or other public
- Health/safety sensitive locations.
- Robust stainless steel structure.

Model	Reference	External dimensions (mm)
BA-1050-G	19095718	1085 x 500 x 250
BA-1250-G	19095719	1285 x 500 x 250
BA-1650-G	19095740	1685 x 500 x 250

MOBILE SHELVING POSTS

- All mobile shelving posts include 2 stainless polyamide rotating castors with a diameter of 125 mm, one of them with brake. To build a mobile shelf, besides the required shelf plates, 2 special mobile shelving posts are required.
- Table below only include the shelving posts. Shelf plates must be ordered separately.

Model	Reference	External dimensions (mm)	Levels
SM-44-G	19089038	1750 x 400	4
SM-45-G	19089039	1750 x 400	5
SM-54-G	19089040	1750 x 500	4
SM-55-G	19095711	1750 x 500	5
SM-64-G	19106376	1750 x 600	4
SM-65-G	19106377	1750 x 600	5

MULTI-PURPOSE TROLLEY



- Multi-purpose trolley: dishware storage, handling and pickup, transport and storage of kitchenware, cleaning tables at dining rooms, storage of glassware, crockery, etc.
- Maximum hygiene and easy to clean. Polypropylene grid mats are easily removed and can be washed in a conventional dishwasher.
- Made up of five 1200 x 500 mm shelf plates.
- Shelf plates can be installed at the required height (every 150 mm) according to the specific use.
- The sides and the rear of the trolley include cross-section ledges to prevent items from protruding or falling down.
- Easy to install, no need for complex tools.
- Equipped with four (4) stainless polyamide rotating castors with 125 mm diameter, two (2) of them with brakes.
- Shelving posts designed with an environmentally safe, longer-life anodized aluminum structure; shelf plates made of food-grade polypropylene.
- Corrosion-resistant stainless trolley.

Model	Reference	External dimensions (mm)	N° Shelves
KCM-55-G	19095752	1285 x 500 x 1750	5



BARS TO HANG ITEMS

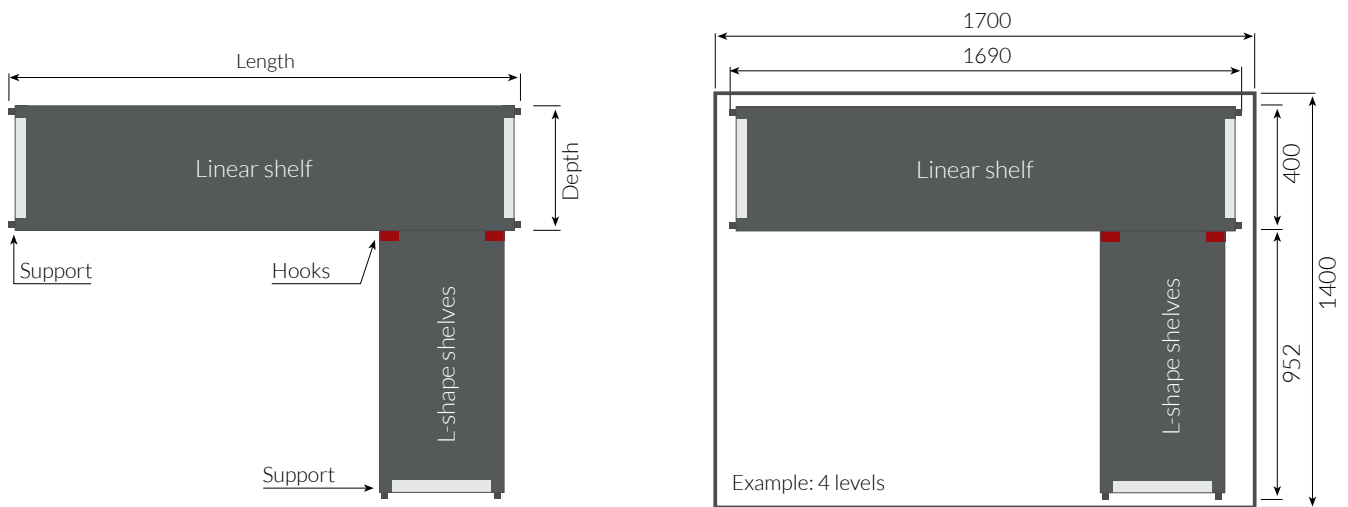
- Bars to hang dry food, cold meat and similar products.

Model	Reference	Length (mm)
BCOL-8-G	19095742	800
BCOL-9-G	19095743	900
BCOL-10-G	19095744	1000
BCOL-11-G	19095745	1100
BCOL-12-G	19095746	1200
BCOL-13-G	19095747	1300
BCOL-14-G	19095748	1400
BCOL-15-G	19095749	1500
BCOL-16-G	19095751	1600



How to order shelving sets

- For your convenience, aluminum and polypropylene shelving can be ordered in sets.
 - Below is an indication on how to calculate the required shelving set:
1. Is it a linear or L-shape shelving unit? Linear shelving units have posts on each end. L-shape shelving units have a post on each of the ends and a couple of hooks on the other end, to lean on the beams of the other shelving unit.
 2. What is the width of the shelving unit? There are three width options: 400 mm, 500 mm, or 600 mm.
 3. How many levels are required? There are standard sets with 3, 4 or 5 levels. (Additional levels can be ordered, see below).
 4. What will be the length of the shelf? Please look up the reference table on the next pages and search for the set that corresponds to the dimensions of the space where the shelf will be installed. When you calculate the length of the L-shape shelving units, you should remember to subtract the shelving width from the total length of the shelving unit where it will be leaned. In the examples to the right, the following shelving sets are supposed to be ordered:
 - Set number 99 (linear, 400 mm width, 4 levels, 1690 mm long).
 - Set number 582 (L-shape, 400 mm width, 4 levels, 952 mm long).



400 MM LINEAR SHELVING

400 MM L-SHAPE SHELVING

Total length of shelves (mm)	3 Levels		4 Levels		5 Levels		Total length of shelves (mm)	3 Levels		4 Levels		5 Levels	
	Reference	Set number	Reference	Set number	Reference	Set number		Reference	Set number	Reference	Set number	Reference	Set number
1390	19088339	17	19088930	96	19088345	175	652	19088587	500	19088648	579	19088708	658
1490	19088350	18	19088931	97	19088346	176	752	19088588	501	19088650	580	19088709	659
1590	19088361	19	19088932	98	19088347	177	852	19088589	502	19088651	581	19088710	660
1690	19088372	20	19088933	99	19088348	178	952	19088590	503	19088652	582	19088711	661
1726	19088383	21	19088198	100	19088349	179	1052	19088591	504	19088653	583	19088712	662
1826	19088394	22	19088199	101	19088351	180	1152	19088592	505	19088654	584	19088713	663
1926	19088397	23	19088290	102	19088352	181	1252	19088593	506	19088655	585	19088714	664

- The standard height of the posts is 1750 mm. To order different heights, see the breakdown of shelving sets and replace the standard "P" posts with the high "PA" posts or with the short "PB" posts, adjusting the price of the set according to the chosen option.
- Additional levels can be added up to the shelving units, up to a maximum of eleven (11) levels in the standard-height post. It is required to order separately the desired shelf plates, pins and hooks for L-shaped shelvings.
- Standard-height "P" posts can also be replaced by mobile "SM" posts.



LINEAR SHELVING 400 MM

- Table to be used to find set number of 400 mm width linear shelving units with a posts' height of 1750 mm.

Total length of shelves (mm)	3 levels			4 levels			5 levels		
	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements
690	19088197	10	2 P-43-G + 3 S-64-G	19088870	89	2 P-44-G + 4 S-64-G	19088337	168	2 P-45-G + 5 S-64-G
790	19088298	11	2 P-43-G + 3 S-74-G	19088876	90	2 P-44-G + 4 S-74-G	19088338	169	2 P-45-G + 5 S-74-G
890	19088309	12	2 P-43-G + 3 S-84-G	19088887	91	2 P-44-G + 4 S-84-G	19088340	170	2 P-45-G + 5 S-84-G
990	19088320	13	2 P-43-G + 3 S-94-G	19088302	92	2 P-44-G + 4 S-94-G	19088341	171	2 P-45-G + 5 S-94-G
1090	19088331	14	2 P-43-G + 3 S-104-G-G	19088908	93	2 P-44-G + 4 S-104-G-G	19088342	172	2 P-45-G + 5 S-104-G-G
1190	19088335	15	2 P-43-G + 3 S-114-G	19088919	94	2 P-44-G + 4 S-114-G	19088343	173	2 P-45-G + 5 S-114-G
1290	19088336	16	2 P-43-G + 3 S-124-G	19088929	95	2 P-44-G + 4 S-124-G	19088344	174	2 P-45-G + 5 S-124-G
1390	19088339	17	2 P-43-G + 3 S-134-G	19088930	96	2 P-44-G + 4 S-134-G	19088345	175	2 P-45-G + 5 S-134-G
1490	19088350	18	2 P-43-G + 3 S-144-G	19088931	97	2 P-44-G + 4 S-144-G	19088346	176	2 P-45-G + 5 S-144-G
1590	19088361	19	2 P-43-G + 3 S-154-G	19088932	98	2 P-44-G + 4 S-154-G	19088347	177	2 P-45-G + 5 S-154-G
1690	19088372	20	2 P-43-G + 3 S-164-G	19088933	99	2 P-44-G + 4 S-164-G	19088348	178	2 P-45-G + 5 S-164-G
1726	19088383	21	3 P-43-G + 6 S-84-G	19088198	100	3 P-44-G + 8 S-84-G	19088349	179	3 P-45-G + 10 S-84-G
1826	19088394	22	3 P-43-G + 3 S-94-G + 3 S-84-G	19088199	101	3 P-44-G + 4 S-94-G + 4 S-84-G	19088351	180	3 P-45-G + 5 S-94-G + 5 S-84-G
1926	19088397	23	3 P-43-G + 6 S-94-G	19088290	102	3 P-44-G + 8 S-94-G	19088352	181	3 P-45-G + 10 S-94-G
2026	19088398	24	3 P-43-G + 3 S-94-G + 3 S-104-G-G	19088291	103	3 P-44-G + 4 S-94-G + 4 S-104-G-G	19088353	182	3 P-45-G + 5 S-94-G + 5 S-104-G
2126	19088402	25	3 P-43-G + 6 S-104-G-G	19088292	104	3 P-44-G + 8 S-104-G-G	19088354	183	3 P-45-G + 10 S-104-G-G
2226	19088413	26	3 P-43-G + 3 S-104-G-G + 3 S-114-G	19088293	105	3 P-44-G + 4 S-104-G-G + 4 S-114-G	19088355	184	3 P-45-G + 5 S-104-G-G + 5 S-114-G
2326	19088424	27	3 P-43-G + 6 S-114-G	19088294	106	3 P-44-G + 8 S-114-G	19088356	185	3 P-45-G + 10 S-114-G
2426	19088435	28	3 P-43-G + 3 S-114-G + 3 S-124-G	19088295	107	3 P-44-G + 4 S-114-G + 4 S-124-G	19088357	186	3 P-45-G + 5 S-114-G + 5 S-124-G
2526	19088446	29	3 P-43-G + 6 S-124-G	19088296	108	3 P-44-G + 8 S-124-G	19088358	187	3 P-45-G + 10 S-124-G
2626	19088457	30	3 P-43-G + 3 S-124-G + 3 S-134-G	19088297	109	3 P-44-G + 4 S-124-G + 4 S-134-G	19088359	188	3 P-45-G + 5 S-124-G + 5 S-134-G
2726	19088459	31	3 P-43-G + 6 S-134-G	19088299	110	3 P-44-G + 8 S-134-G	19088360	189	3 P-45-G + 10 S-134-G
2826	19088460	32	3 P-43-G + 3 S-134-G + 3 S-144-G	19088300	111	3 P-44-G + 4 S-134-G + 4 S-144-G	19088362	190	3 P-45-G + 5 S-134-G + 5 S-144-G
2926	19088465	33	3 P-43-G + 6 S-144-G	19088301	112	3 P-44-G + 8 S-144-G	19088363	191	3 P-45-G + 10 S-144-G
3026	19088476	34	3 P-43-G + 3 S-144-G + 3 S-154-G	19088302	113	3 P-44-G + 4 S-144-G + 4 S-154-G	19088364	192	3 P-45-G + 5 S-144-G + 5 S-154-G
3126	19088487	35	3 P-43-G + 6 S-154-G	19088303	114	3 P-44-G + 8 S-154-G	19088365	193	3 P-45-G + 10 S-154-G
3226	19088498	36	3 P-43-G + 3 S-154-G + 3 S-164-G	19088304	115	3 P-44-G + 4 S-154-G + 4 S-164-G	19088366	194	3 P-45-G + 5 S-154-G + 5 S-164-G
3326	19088509	37	3 P-43-G + 6 S-164-G	19088305	116	3 P-44-G + 8 S-164-G	19088367	195	3 P-45-G + 10 S-164-G
3362	19088520	38	4 P-43-G + 3 S-104-G-G + 6 S-114-G	19088306	117	4 P-44-G + 4 S-104-G-G + 8 S-114-G	19088368	196	4 P-45-G + 5 S-104-G-G + 10 S-114-G
3462	19088521	39	4 P-43-G + 9 S-114-G	19088307	118	4 P-44-G + 12 S-114-G	19088369	197	4 P-45-G + 15 S-114-G
3562	19088522	40	4 P-43-G + 6 S-114-G + 3 S-124-G	19088308	119	4 P-44-G + 8 S-114-G + 4 S-124-G	19088370	198	4 P-45-G + 10 S-114-G + 5 S-124-G
3662	19088528	41	4 P-43-G + 3 S-114-G + 6 S-124-G	19088310	120	4 P-44-G + 4 S-114-G + 8 S-124-G	19088371	199	4 P-45-G + 5 S-114-G + 10 S-124-G
3762	19088539	42	4 P-43-G + 9 S-124-G	19088311	121	4 P-44-G + 12 S-124-G	19088373	200	4 P-45-G + 15 S-124-G
3862	19088550	43	4 P-43-G + 6 S-124-G + 3 S-134-G	19088312	122	4 P-44-G + 8 S-124-G + 4 S-134-G	19088374	201	4 P-45-G + 10 S-124-G + 5 S-134-G
3962	19088561	44	4 P-43-G + 3 S-124-G + 6 S-134-G	19088313	123	4 P-44-G + 4 S-124-G + 8 S-134-G	19088375	202	4 P-45-G + 5 S-124-G + 10 S-134-G
4062	19088572	45	4 P-43-G + 9 S-134-G	19088314	124	4 P-44-G + 12 S-134-G	19088376	203	4 P-45-G + 15 S-134-G
4162	19088582	46	4 P-43-G + 6 S-134-G + 3 S-144-G	19088315	125	4 P-44-G + 8 S-134-G + 4 S-144-G	19088377	204	4 P-45-G + 10 S-134-G + 5 S-144-G
4262	19088583	47	4 P-43-G + 3 S-134-G + 6 S-144-G	19088316	126	4 P-44-G + 4 S-134-G + 8 S-144-G	19088378	205	4 P-45-G + 5 S-134-G + 10 S-144-G
4362	19088584	48	4 P-43-G + 9 S-144-G	19088317	127	4 P-44-G + 12 S-144-G	19088379	206	4 P-45-G + 15 S-144-G
4462	19088585	49	4 P-43-G + 6 S-144-G + 3 S-154-G	19088318	128	4 P-44-G + 8 S-144-G + 4 S-154-G	19088380	207	4 P-45-G + 10 S-144-G + 5 S-154-G
4562	19088586	50	4 P-43-G + 3 S-144-G + 6 S-154-G	19088319	129	4 P-44-G + 4 S-144-G + 8 S-154-G	19088381	208	4 P-45-G + 5 S-144-G + 10 S-154-G
4662	19088597	51	4 P-43-G + 9 S-154-G	19088321	130	4 P-44-G + 12 S-154-G	19088382	209	4 P-45-G + 15 S-154-G
4762	19088608	52	4 P-43-G + 6 S-154-G + 3 S-164-G	19088322	131	4 P-44-G + 8 S-154-G + 4 S-164-G	19088384	210	4 P-45-G + 10 S-154-G + 5 S-164-G
4862	19088619	53	4 P-43-G + 3 S-154-G + 6 S-164-G	19088323	132	4 P-44-G + 4 S-154-G + 8 S-164-G	19088385	211	4 P-45-G + 5 S-154-G + 10 S-164-G
4962	19088630	54	4 P-43-G + 9 S-164-G	19088324	133	4 P-44-G + 12 S-164-G	19088386	212	4 P-45-G + 15 S-164-G
4998	19088641	55	5 P-43-G + 12 S-124-G	19088325	134	5 P-44-G + 16 S-124-G	19088387	213	5 P-45-G + 20 S-124-G
5098	19088646	56	5 P-43-G + 9 S-124-G + 3 S-134-G	19088326	135	5 P-44-G + 12 S-124-G + 4 S-134-G	19088388	214	5 P-45-G + 15 S-124-G + 5 S-134-G
5198	19088647	57	5 P-43-G + 6 S-124-G + 6 S-134-G	19088327	136	5 P-44-G + 8 S-124-G + 8 S-134-G	19088389	215	5 P-45-G + 10 S-124-G + 10 S-134-G
5298	19088649	58	5 P-43-G + 3 S-124-G + 9 S-134-G	19088328	137	5 P-44-G + 4 S-124-G + 12 S-134-G	19088390	216	5 P-45-G + 5 S-124-G + 15 S-134-G
5398	19088660	59	5 P-43-G + 12 S-134-G	19088329	138	5 P-44-G + 16 S-134-G	19088391	217	5 P-45-G + 20 S-134-G
5498	19088671	60	5 P-43-G + 9 S-134-G + 3 S-144-G	19088330	139	5 P-44-G + 12 S-134-G + 4 S-144-G	19088392	218	5 P-45-G + 15 S-134-G + 5 S-144-G
5598	19088682	61	5 P-43-G + 6 S-134-G + 6 S-144-G	19088332	140	5 P-44-G + 8 S-134-G + 8 S-144-G	19088393	219	5 P-45-G + 10 S-134-G + 10 S-144-G
5698	19088693	62	5 P-43-G + 3 S-134-G + 9 S-144-G	19088333	141	5 P-44-G + 4 S-134-G + 12 S-144-G	19088395	220	5 P-45-G + 5 S-134-G + 15 S-144-G
5798	19088704	63	5 P-43-G + 12 S-144-G	19088334	142	5 P-44-G + 16 S-144-G	19088396	221	5 P-45-G + 20 S-144-G



Shelf planning & configuration Aluminium Shelving



LINEAR SHELVING 500 MM

- Table to be used to find set number of 500 mm width linear shelving units with a posts' height of 1750 mm.

Total length of shelves (mm)	3 levels			4 levels			5 levels		
	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements
690	19088399	247	2 P-53-G + 3 S-65-G	19088461	326	2 P-54-G + 4 S-65-G	19088523	405	2 P-55-G + 5 S-65-G
790	19088400	248	2 P-53-G + 3 S-75-G	19088462	327	2 P-54-G + 4 S-75-G	19088524	406	2 P-55-G + 5 S-75-G
890	19088401	249	2 P-53-G + 3 S-85-G	19088463	328	2 P-54-G + 4 S-85-G	19088525	407	2 P-55-G + 5 S-85-G
990	19088403	250	2 P-53-G + 3 S-95-G	19088464	329	2 P-54-G + 4 S-95-G	19088526	408	2 P-55-G + 5 S-95-G
1090	19088404	251	2 P-53-G + 3 S-105-G	19088466	330	2 P-54-G + 4 S-105-G	19088527	409	2 P-55-G + 5 S-105-G
1190	19088405	252	2 P-53-G + 3 S-115-G	19088467	331	2 P-54-G + 4 S-115-G	19088529	410	2 P-55-G + 5 S-115-G
1290	19088406	253	2 P-53-G + 3 S-125-G	19088468	332	2 P-54-G + 4 S-125-G	19088530	411	2 P-55-G + 5 S-125-G
1390	19088407	254	2 P-53-G + 3 S-135-G	19088469	333	2 P-54-G + 4 S-135-G	19088531	412	2 P-55-G + 5 S-135-G
1490	19088408	255	2 P-53-G + 3 S-145-G	19088470	334	2 P-54-G + 4 S-145-G	19088532	413	2 P-55-G + 5 S-145-G
1590	19088409	256	2 P-53-G + 3 S-155-G	19088471	335	2 P-54-G + 4 S-155-G	19088533	414	2 P-55-G + 5 S-155-G
1690	19088410	257	2 P-53-G + 3 S-165-G	19088472	336	2 P-54-G + 4 S-165-G	19088534	415	2 P-55-G + 5 S-165-G
1726	19088411	258	3 P-53-G + 6 S-85-G	19088473	337	3 P-54-G + 8 S-85-G	19088535	416	3 P-55-G + 10 S-85-G
1826	19088412	259	3 P-53-G + 3 S-95-G + 3 S-85-G	19088474	338	3 P-54-G + 4 S-95-G + 4 S-85-G	19088536	417	3 P-55-G + 5 S-95-G + 5 S-85-G
1926	19088414	260	3 P-53-G + 6 S-95-G	19088475	339	3 P-54-G + 8 S-95-G	19088537	418	3 P-55-G + 10 S-95-G
2026	19088415	261	3 P-53-G + 3 S-95-G + 3 S-105-G	19088477	340	3 P-54-G + 4 S-95-G + 4 S-105-G	19088538	419	3 P-55-G + 5 S-95-G + 5 S-105-G
2126	19088416	262	3 P-53-G + 6 S-105-G	19088478	341	3 P-54-G + 8 S-105-G	19088540	420	3 P-55-G + 10 S-105-G
2226	19088417	263	3 P-53-G + 3 S-105-G + 3 S-115-G	19088479	342	3 P-54-G + 4 S-105-G + 4 S-115-G	19088541	421	3 P-55-G + 5 S-105-G + 5 S-115-G
2326	19088418	264	3 P-53-G + 6 S-115-G	19088480	343	3 P-54-G + 8 S-115-G	19088542	422	3 P-55-G + 10 S-115-G
2426	19088419	265	3 P-53-G + 3 S-115-G + 3 S-125-G	19088481	344	3 P-54-G + 4 S-115-G + 4 S-125-G	19088543	423	3 P-55-G + 5 S-115-G + 5 S-125-G
2526	19088420	266	3 P-53-G + 6 S-125-G	19088482	345	3 P-54-G + 8 S-125-G	19088544	424	3 P-55-G + 10 S-125-G
2626	19088421	267	3 P-53-G + 3 S-125-G + 3 S-135-G	19088483	346	3 P-54-G + 4 S-125-G + 4 S-135-G	19088545	425	3 P-55-G + 5 S-125-G + 5 S-135-G
2726	19088422	268	3 P-53-G + 6 S-135-G	19088484	347	3 P-54-G + 8 S-135-G	19088546	426	3 P-55-G + 10 S-135-G
2826	19088423	269	3 P-53-G + 3 S-135-G + 3 S-145-G	19088485	348	3 P-54-G + 4 S-135-G + 4 S-145-G	19088547	427	3 P-55-G + 5 S-135-G + 5 S-145-G
2926	19088425	270	3 P-53-G + 6 S-145-G	19088486	349	3 P-54-G + 8 S-145-G	19088548	428	3 P-55-G + 10 S-145-G
3026	19088426	271	3 P-53-G + 3 S-145-G + 3 S-155-G	19088488	350	3 P-54-G + 4 S-145-G + 4 S-155-G	19088549	429	3 P-55-G + 5 S-145-G + 5 S-155-G
3126	19088427	272	3 P-53-G + 6 S-155-G	19088489	351	3 P-54-G + 8 S-155-G	19088551	430	3 P-55-G + 10 S-155-G
3226	19088428	273	3 P-53-G + 3 S-155-G + 3 S-165-G	19088490	352	3 P-54-G + 4 S-155-G + 4 S-165-G	19088552	431	3 P-55-G + 5 S-155-G + 5 S-165-G
3326	19088429	274	3 P-53-G + 6 S-165-G	19088491	353	3 P-54-G + 8 S-165-G	19088553	432	3 P-55-G + 10 S-165-G
3362	19088430	275	4 P-53-G + 3 S-105-G + 6 S-115-G	19088492	354	4 P-54-G + 4 S-105-G + 8 S-115-G	19088554	433	4 P-55-G + 5 S-105-G + 10 S-115-G
3462	19088431	276	4 P-53-G + 9 S-115-G	19088493	355	4 P-54-G + 12 S-115-G	19088555	434	4 P-55-G + 15 S-115-G
3562	19088432	277	4 P-53-G + 6 S-115-G + 3 S-125-G	19088494	356	4 P-54-G + 8 S-115-G + 4 S-125-G	19088556	435	4 P-55-G + 10 S-115-G + 5 S-125-G
3662	19088433	278	4 P-53-G + 3 S-115-G + 6 S-125-G	19088495	357	4 P-54-G + 4 S-115-G + 8 S-125-G	19088557	436	4 P-55-G + 5 S-115-G + 10 S-125-G
3762	19088434	279	4 P-53-G + 9 S-125-G	19088496	358	4 P-54-G + 12 S-125-G	19088558	437	4 P-55-G + 15 S-125-G
3862	19088436	280	4 P-53-G + 6 S-125-G + 3 S-135-G	19088497	359	4 P-54-G + 8 S-125-G + 4 S-135-G	19088559	438	4 P-55-G + 10 S-125-G + 5 S-135-G
3962	19088437	281	4 P-53-G + 3 S-125-G + 6 S-135-G	19088499	360	4 P-54-G + 4 S-125-G + 8 S-135-G	19088560	439	4 P-55-G + 5 S-125-G + 10 S-135-G
4062	19088438	282	4 P-53-G + 9 S-135-G	19088500	361	4 P-54-G + 12 S-135-G	19088562	440	4 P-55-G + 15 S-135-G
4162	19088439	283	4 P-53-G + 6 S-135-G + 3 S-145-G	19088501	362	4 P-54-G + 8 S-135-G + 4 S-145-G	19088563	441	4 P-55-G + 10 S-135-G + 5 S-145-G
4262	19088440	284	4 P-53-G + 3 S-135-G + 6 S-145-G	19088502	363	4 P-54-G + 4 S-135-G + 8 S-145-G	19088564	442	4 P-55-G + 5 S-135-G + 10 S-145-G
4362	19088441	285	4 P-53-G + 9 S-145-G	19088503	364	4 P-54-G + 12 S-145-G	19088565	443	4 P-55-G + 15 S-145-G
4462	19088442	286	4 P-53-G + 6 S-145-G + 3 S-155-G	19088504	365	4 P-54-G + 8 S-145-G + 4 S-155-G	19088566	444	4 P-55-G + 10 S-145-G + 5 S-155-G
4562	19088443	287	4 P-53-G + 3 S-145-G + 6 S-155-G	19088505	366	4 P-54-G + 4 S-145-G + 8 S-155-G	19088567	445	4 P-55-G + 5 S-145-G + 10 S-155-G
4662	19088444	288	4 P-53-G + 9 S-155-G	19088506	367	4 P-54-G + 12 S-155-G	19088568	446	4 P-55-G + 15 S-155-G
4762	19088445	289	4 P-53-G + 6 S-155-G + 3 S-165-G	19088507	368	4 P-54-G + 8 S-155-G + 4 S-165-G	19088569	447	4 P-55-G + 10 S-155-G + 5 S-165-G
4862	19088447	290	4 P-53-G + 3 S-155-G + 6 S-165-G	19088508	369	4 P-54-G + 4 S-155-G + 8 S-165-G	19088570	448	4 P-55-G + 5 S-155-G + 10 S-165-G
4962	19088448	291	4 P-53-G + 9 S-165-G	19088510	370	4 P-54-G + 12 S-165-G	19088571	449	4 P-55-G + 15 S-165-G
4998	19088449	292	5 P-53-G + 12 S-125-G	19088511	371	5 P-54-G + 16 S-125-G	19088573	450	5 P-55-G + 20 S-125-G
5098	19088450	293	5 P-53-G + 9 S-125-G + 3 S-135-G	19088512	372	5 P-54-G + 12 S-125-G + 4 S-135-G	19088574	451	5 P-55-G + 15 S-125-G + 5 S-135-G
5198	19088451	294	5 P-53-G + 6 S-125-G + 6 S-135-G	19088513	373	5 P-54-G + 8 S-125-G + 8 S-135-G	19088575	452	5 P-55-G + 10 S-125-G + 10 S-135-G
5298	19088452	295	5 P-53-G + 3 S-125-G + 9 S-135-G	19088514	374	5 P-54-G + 4 S-125-G + 12 S-135-G	19088576	453	5 P-55-G + 5 S-125-G + 15 S-135-G
5398	19088453	296	5 P-53-G + 12 S-135-G	19088515	375	5 P-54-G + 16 S-135-G	19088577	454	5 P-55-G + 20 S-135-G
5498	19088454	297	5 P-53-G + 9 S-135-G + 3 S-145-G	19088516	376	5 P-54-G + 12 S-135-G + 4 S-145-G	19088578	455	5 P-55-G + 15 S-135-G + 5 S-145-G
5598	19088455	298	5 P-53-G + 6 S-135-G + 6 S-145-G	19088517	377	5 P-54-G + 8 S-135-G + 8 S-145-G	19088579	456	5 P-55-G + 10 S-135-G + 10 S-145-G
5698	19088456	299	5 P-53-G + 3 S-135-G + 9 S-145-G	19088518	378	5 P-54-G + 4 S-135-G + 12 S-145-G	19088580	457	5 P-55-G + 5 S-135-G + 15 S-145-G
5798	19088458	300	5 P-53-G + 12 S-145-G	19088519	379	5 P-54-G + 16 S-145-G	19088581	458	5 P-55-G + 20 S-145-G



LINEAR SHELVING 600 MM

- Table to be used to find set number of 600 mm width linear shelving units with a posts' height of 1750 mm.

Total length of shelves (mm)	3 levels			4 levels			5 levels		
	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements
690	19106592	1010	2 P-63-G + 3 S-66-G	19106656	1089	2 P-64-G + 4 S-66-G	19106710	1168	2 P-65-G + 5 S-66-G
790	19106593	1011	2 P-63-G + 3 S-76-G	19106657	1090	2 P-64-G + 4 S-76-G	19106711	1169	2 P-65-G + 5 S-76-G
890	19106594	1012	2 P-63-G + 3 S-86-G	19106658	1091	2 P-64-G + 4 S-86-G	19106712	1170	2 P-65-G + 5 S-86-G
990	19106595	1013	2 P-63-G + 3 S-96-G	19106659	1092	2 P-64-G + 4 S-96-G	19106713	1171	2 P-65-G + 5 S-96-G
1090	19106596	1014	2 P-63-G + 3 S-106-G	19106660	1093	2 P-64-G + 4 S-106-G	19106714	1172	2 P-65-G + 5 S-106-G
1190	19106597	1015	2 P-63-G + 3 S-116-G	19106661	1094	2 P-64-G + 4 S-116-G	19106715	1173	2 P-65-G + 5 S-116-G
1290	19106598	1016	2 P-63-G + 3 S-126-G	19106662	1095	2 P-64-G + 4 S-126-G	19106716	1174	2 P-65-G + 5 S-126-G
1390	19106599	1017	2 P-63-G + 3 S-136-G	19106663	1096	2 P-64-G + 4 S-136-G	19106717	1175	2 P-65-G + 5 S-136-G
1490	19106610	1018	2 P-63-G + 3 S-146-G	19106664	1097	2 P-64-G + 4 S-146-G	19106718	1176	2 P-65-G + 5 S-146-G
1590	19106611	1019	2 P-63-G + 3 S-156-G	19106665	1098	2 P-64-G + 4 S-156-G	19106719	1177	2 P-65-G + 5 S-156-G
1690	19106612	1020	2 P-63-G + 3 S-166-G	19106666	1099	2 P-64-G + 4 S-166-G	19106720	1178	2 P-65-G + 5 S-166-G
1726	19106613	1021	3 P-63-G + 6 S-86-G	19106667	1100	3 P-64-G + 8 S-86-G	19106721	1179	3 P-65-G + 10 S-86-G
1826	19106614	1022	3 P-63-G + 3 S-96-G + 3 S-86-G	19106668	1101	3 P-64-G + 4 S-96-G + 4 S-86-G	19106722	1180	3 P-65-G + 5 S-96-G + 5 S-86-G
1926	19106615	1023	3 P-63-G + 6 S-96-G	19106669	1102	3 P-64-G + 8 S-96-G	19106723	1181	3 P-65-G + 10 S-96-G
2026	19106616	1024	3 P-63-G + 3 S-96-G + 3 S-106-G	19106670	1103	3 P-64-G + 4 S-96-G + 4 S-106-G	19106724	1182	3 P-65-G + 5 S-96-G + 5 S-106-G
2126	19106617	1025	3 P-63-G + 6 S-106-G	19106671	1104	3 P-64-G + 8 S-106-G	19106725	1183	3 P-65-G + 10 S-106-G
2226	19106618	1026	3 P-63-G + 3 S-106-G + 3 S-116-G	19106672	1105	3 P-64-G + 4 S-106-G + 4 S-116-G	19106726	1184	3 P-65-G + 5 S-106-G + 5 S-116-G
2326	19106619	1027	3 P-63-G + 6 S-116-G	19106673	1106	3 P-64-G + 8 S-116-G	19106727	1185	3 P-65-G + 10 S-116-G
2426	19106620	1028	3 P-63-G + 3 S-116-G + 3 S-126-G	19106674	1107	3 P-64-G + 4 S-116-G + 4 S-126-G	19106728	1186	3 P-65-G + 5 S-116-G + 5 S-126-G
2526	19106621	1029	3 P-63-G + 6 S-126-G	19106675	1108	3 P-64-G + 8 S-126-G	19106729	1187	3 P-65-G + 10 S-126-G
2626	19106622	1030	3 P-63-G + 3 S-126-G + 3 S-136-G	19106676	1109	3 P-64-G + 4 S-126-G + 4 S-136-G	19106730	1188	3 P-65-G + 5 S-126-G + 5 S-136-G
2726	19106623	1031	3 P-63-G + 6 S-136-G	19106677	1110	3 P-64-G + 8 S-136-G	19106731	1189	3 P-65-G + 10 S-136-G
2826	19106624	1032	3 P-63-G + 3 S-136-G + 3 S-146-G	19106678	1111	3 P-64-G + 4 S-136-G + 4 S-146-G	19106732	1190	3 P-65-G + 5 S-136-G + 5 S-146-G
2926	19106625	1033	3 P-63-G + 6 S-146-G	19106679	1112	3 P-64-G + 8 S-146-G	19106733	1191	3 P-65-G + 10 S-146-G
3026	19106626	1034	3 P-63-G + 3 S-146-G + 3 S-156-G	19106680	1113	3 P-64-G + 4 S-146-G + 4 S-156-G	19106734	1192	3 P-65-G + 5 S-146-G + 5 S-156-G
3126	19106627	1035	3 P-63-G + 6 S-156-G	19106681	1114	3 P-64-G + 8 S-156-G	19106735	1193	3 P-65-G + 10 S-156-G
3226	19106628	1036	3 P-63-G + 3 S-156-G + 3 S-166-G	19106682	1115	3 P-64-G + 4 S-156-G + 4 S-166-G	19106736	1194	3 P-65-G + 5 S-156-G + 5 S-166-G
3326	19106629	1037	3 P-63-G + 6 S-166-G	19106683	1116	3 P-64-G + 8 S-166-G	19106737	1195	3 P-65-G + 10 S-166-G
3362	19106630	1038	4 P-63-G + 3 S-106-G + 6 S-116-G	19106684	1117	4 P-64-G + 4 S-106-G + 8 S-116-G	19106738	1196	4 P-65-G + 5 S-106-G + 10 S-116-G
3462	19106631	1039	4 P-63-G + 9 S-116-G	19106685	1118	4 P-64-G + 12 S-116-G	19106739	1197	4 P-65-G + 15 S-116-G
3562	19106632	1040	4 P-63-G + 6 S-116-G + 3 S-126-G	19106686	1119	4 P-64-G + 8 S-116-G + 4 S-126-G	19106740	1198	4 P-65-G + 10 S-116-G + 5 S-126-G
3662	19106633	1041	4 P-63-G + 3 S-116-G + 6 S-126-G	19106687	1120	4 P-64-G + 4 S-116-G + 8 S-126-G	19106741	1199	4 P-65-G + 5 S-116-G + 10 S-126-G
3762	19106634	1042	4 P-63-G + 9 S-126-G	19106688	1121	4 P-64-G + 12 S-126-G	19106742	1200	4 P-65-G + 15 S-126-G
3862	19106635	1043	4 P-63-G + 6 S-126-G + 3 S-136-G	19106689	1122	4 P-64-G + 8 S-126-G + 4 S-136-G	19106743	1201	4 P-65-G + 10 S-126-G + 5 S-136-G
3962	19106636	1044	4 P-63-G + 3 S-126-G + 6 S-136-G	19106690	1123	4 P-64-G + 4 S-126-G + 8 S-136-G	19106744	1202	4 P-65-G + 5 S-126-G + 10 S-136-G
4062	19106637	1045	4 P-63-G + 9 S-136-G	19106691	1124	4 P-64-G + 12 S-136-G	19106745	1203	4 P-65-G + 15 S-136-G
4162	19106638	1046	4 P-63-G + 6 S-136-G + 3 S-146-G	19106692	1125	4 P-64-G + 8 S-136-G + 4 S-146-G	19106746	1204	4 P-65-G + 10 S-136-G + 5 S-146-G
4262	19106639	1047	4 P-63-G + 3 S-136-G + 6 S-146-G	19106693	1126	4 P-64-G + 4 S-136-G + 8 S-146-G	19106747	1205	4 P-65-G + 5 S-136-G + 10 S-146-G
4362	19106640	1048	4 P-63-G + 9 S-146-G	19106694	1127	4 P-64-G + 12 S-146-G	19106748	1206	4 P-65-G + 15 S-146-G
4462	19106641	1049	4 P-63-G + 6 S-146-G + 3 S-156-G	19106695	1128	4 P-64-G + 8 S-146-G + 4 S-156-G	19106749	1207	4 P-65-G + 10 S-146-G + 5 S-156-G
4562	19106642	1050	4 P-63-G + 3 S-146-G + 6 S-156-G	19106696	1129	4 P-64-G + 4 S-146-G + 8 S-156-G	19106750	1208	4 P-65-G + 5 S-146-G + 10 S-156-G
4662	19106643	1051	4 P-63-G + 9 S-156-G	19106697	1130	4 P-64-G + 12 S-156-G	19106751	1209	4 P-65-G + 15 S-156-G
4762	19106644	1052	4 P-63-G + 6 S-156-G + 3 S-166-G	19106698	1131	4 P-64-G + 8 S-156-G + 4 S-166-G	19106752	1210	4 P-65-G + 10 S-156-G + 5 S-166-G
4862	19106645	1053	4 P-63-G + 3 S-156-G + 6 S-166-G	19106699	1132	4 P-64-G + 4 S-156-G + 8 S-166-G	19106753	1211	4 P-65-G + 5 S-156-G + 10 S-166-G
4962	19106646	1054	4 P-63-G + 9 S-166-G	19106700	1133	4 P-64-G + 12 S-166-G	19106754	1212	4 P-65-G + 15 S-166-G
4998	19106647	1055	5 P-63-G + 12 S-126-G	19106701	1134	5 P-64-G + 16 S-126-G	19106755	1213	5 P-65-G + 20 S-126-G
5098	19106648	1056	5 P-63-G + 9 S-126-G + 3 S-136-G	19106702	1135	5 P-64-G + 12 S-126-G + 4 S-136-G	19106756	1214	5 P-65-G + 15 S-126-G + 5 S-136-G
5198	19106649	1057	5 P-63-G + 6 S-126-G + 6 S-136-G	19106703	1136	5 P-64-G + 8 S-126-G + 8 S-136-G	19106757	1215	5 P-65-G + 10 S-126-G + 10 S-136-G
5298	19106650	1058	5 P-63-G + 3 S-126-G + 9 S-136-G	19106704	1137	5 P-64-G + 4 S-126-G + 12 S-136-G	19106758	1216	5 P-65-G + 5 S-126-G + 15 S-136-G
5398	19106651	1059	5 P-63-G + 12 S-136-G	19106705	1138	5 P-64-G + 16 S-136-G	19106759	1217	5 P-65-G + 20 S-136-G
5498	19106652	1060	5 P-63-G + 9 S-136-G + 3 S-146-G	19106706	1139	5 P-64-G + 12 S-136-G + 4 S-146-G	19106760	1218	5 P-65-G + 15 S-136-G + 5 S-146-G
5598	19106653	1061	5 P-63-G + 6 S-136-G + 6 S-146-G	19106707	1140	5 P-64-G + 8 S-136-G + 8 S-146-G	19106761	1219	5 P-65-G + 10 S-136-G + 10 S-146-G
5698	19106654	1062	5 P-63-G + 3 S-136-G + 9 S-146-G	19106708	1141	5 P-64-G + 4 S-136-G + 12 S-146-G	19106762	1220	5 P-65-G + 5 S-136-G + 15 S-146-G
5798	19106655	1063	5 P-63-G + 12 S-146-G	19106709	1142	5 P-64-G + 16 S-146-G	19106763	1221	5 P-65-G + 20 S-146-G



Shelf planning & configuration Aluminium Shelving



L-SHAPE SHELVING 400 MM

- Table to be used to find set number of L-shapes 400 mm width shelving units with a posts' height of 1750 mm, in one side, and two (2) hooks per level in the other side.

Total length of shelves (mm)	3 levels			4 levels			5 levels		
	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements
652	19088587	500	1 P-43-G + 3 S-64-G + 6 GA	19088648	579	1 P-44-G + 4 S-64-G + 8 GA	19088708	658	1 P-45-G + 5 S-64-G + 10 GA
752	19088588	501	1 P-43-G + 3 S-74-G + 6 GA	19088650	580	1 P-44-G + 4 S-74-G + 8 GA	19088709	659	1 P-45-G + 5 S-74-G + 10 GA
852	19088589	502	1 P-43-G + 3 S-84-G + 6 GA	19088651	581	1 P-44-G + 4 S-84-G + 8 GA	19088710	660	1 P-45-G + 5 S-84-G + 10 GA
952	19088590	503	1 P-43-G + 3 S-94-G + 6 GA	19088652	582	1 P-44-G + 4 S-94-G + 8 GA	19088711	661	1 P-45-G + 5 S-94-G + 10 GA
1052	19088591	504	1 P-43-G + 3 S-104-G + 6 GA	19088653	583	1 P-44-G + 4 S-104-G + 8 GA	19088712	662	1 P-45-G + 5 S-104-G + 10 GA
1152	19088592	505	1 P-43-G + 3 S-114-G-G + 6 GA	19088654	584	1 P-44-G + 4 S-114-G-G + 8 GA	19088713	663	1 P-45-G + 5 S-114-G-G + 10 GA
1252	19088593	506	1 P-43-G + 3 S-124-G + 6 GA	19088655	585	1 P-44-G + 4 S-124-G + 8 GA	19088714	664	1 P-45-G + 5 S-124-G + 10 GA
1352	19088594	507	1 P-43-G + 3 S-134-G + 6 GA	19088656	586	1 P-44-G + 4 S-134-G + 8 GA	19088715	665	1 P-45-G + 5 S-134-G + 10 GA
1452	19088595	508	1 P-43-G + 3 S-144-G + 6 GA	19088657	587	1 P-44-G + 4 S-144-G + 8 GA	19088716	666	1 P-45-G + 5 S-144-G + 10 GA
1552	19088596	509	1 P-43-G + 3 S-154-G + 6 GA	19088658	588	1 P-44-G + 4 S-154-G + 8 GA	19088717	667	1 P-45-G + 5 S-154-G + 10 GA
1652	19088598	510	1 P-43-G + 3 S-164-G + 6 GA	19088659	589	1 P-44-G + 4 S-164-G + 8 GA	19088718	668	1 P-45-G + 5 S-164-G + 10 GA
1688	19088599	511	2 P-43-G + 6 S-84-G + 6 GA	19088661	590	2 P-44-G + 8 S-84-G + 8 GA	19088719	669	2 P-45-G + 10 S-84-G + 10 GA
1788	19088600	512	2 P-43-G + 3 S-94-G + 3 S-84-G + 6 GA	19088662	591	2 P-44-G + 4 S-94-G + 4 S-84-G + 8 GA	19088720	670	2 P-45-G + 5 S-94-G + 5 S-84-G + 10 GA
1888	19088601	513	2 P-43-G + 6 S-94-G + 6 GA	19088663	592	2 P-44-G + 8 S-94-G + 8 GA	19088721	671	2 P-45-G + 10 S-94-G + 10 GA
1988	19088602	514	2 P-43-G + 3 S-94-G + 3 S-104-G + 6 GA	19088664	593	2 P-44-G + 4 S-94-G + 4 S-104-G + 8 GA	19088722	672	2 P-45-G + 5 S-94-G + 5 S-104-G + 10 GA
2088	19088603	515	2 P-43-G + 6 S-104-G + 6 GA	19088665	594	2 P-44-G + 8 S-104-G + 8 GA	19088723	673	2 P-45-G + 10 S-104-G + 10 GA
2188	19088604	516	2 P-43-G + 3 S-104-G + 3 S-114-G-G + 6 GA	19088666	595	2 P-44-G + 4 S-104-G + 4 S-114-G-G + 8 GA	19088724	674	2 P-45-G + 5 S-104-G + 5 S-114-G-G + 10 GA
2288	19088605	517	2 P-43-G + 6 S-114-G-G + 6 GA	19088667	596	2 P-44-G + 8 S-114-G-G + 8 GA	19088725	675	2 P-45-G + 10 S-114-G-G + 10 GA
2388	19088606	518	2 P-43-G + 3 S-114-G-G + 3 S-124-G + 6 GA	19088668	597	2 P-44-G + 4 S-114-G-G + 4 S-124-G + 8 GA	19088726	676	2 P-45-G + 5 S-114-G-G + 5 S-124-G + 10 GA
2488	19088607	519	2 P-43-G + 6 S-124-G + 6 GA	19088669	598	2 P-44-G + 8 S-124-G + 8 GA	19088727	677	2 P-45-G + 10 S-124-G + 10 GA
2588	19088609	520	2 P-43-G + 3 S-124-G + 3 S-134-G + 6 GA	19088670	599	2 P-44-G + 4 S-124-G + 4 S-134-G + 8 GA	19088728	678	2 P-45-G + 5 S-124-G + 5 S-134-G + 10 GA
2688	19088610	521	2 P-43-G + 6 S-134-G + 6 GA	19088672	600	2 P-44-G + 8 S-134-G + 8 GA	19088729	679	2 P-45-G + 10 S-134-G + 10 GA
2788	19088611	522	2 P-43-G + 3 S-134-G + 3 S-144-G + 6 GA	19088673	601	2 P-44-G + 4 S-134-G + 4 S-144-G + 8 GA	19088730	680	2 P-45-G + 5 S-134-G + 5 S-144-G + 10 GA
2888	19088612	523	2 P-43-G + 6 S-144-G + 6 GA	19088674	602	2 P-44-G + 8 S-144-G + 8 GA	19088731	681	2 P-45-G + 10 S-144-G + 10 GA
2988	19088613	524	2 P-43-G + 3 S-144-G + 3 S-154-G + 6 GA	19088675	603	2 P-44-G + 4 S-144-G + 4 S-154-G + 8 GA	19088732	682	2 P-45-G + 5 S-144-G + 5 S-154-G + 10 GA
3088	19088614	525	2 P-43-G + 6 S-154-G + 6 GA	19088676	604	2 P-44-G + 8 S-154-G + 8 GA	19088733	683	2 P-45-G + 10 S-154-G + 10 GA
3188	19088615	526	2 P-43-G + 3 S-154-G + 3 S-164-G + 6 GA	19088677	605	2 P-44-G + 4 S-154-G + 4 S-164-G + 8 GA	19088734	684	2 P-45-G + 5 S-154-G + 5 S-164-G + 10 GA
3288	19088616	527	2 P-43-G + 6 S-164-G + 6 GA	19088678	606	2 P-44-G + 8 S-164-G + 8 GA	19088735	685	2 P-45-G + 10 S-164-G + 10 GA
3324	19088617	528	3 P-43-G + 3 S-104-G + 6 S-114-G-G + 6 GA	19088679	607	3 P-44-G + 4 S-104-G + 8 S-114-G-G + 8 GA	19088736	686	3 P-45-G + 5 S-104-G + 10 S-114-G-G + 10 GA
3424	19088618	529	3 P-43-G + 9 S-114-G-G + 6 GA	19088680	608	3 P-44-G + 12 S-114-G-G + 8 GA	19088737	687	3 P-45-G + 15 S-114-G-G + 10 GA
3524	19088620	530	3 P-43-G + 6 S-114-G-G + 3 S-124-G + 6 GA	19088681	609	3 P-44-G + 8 S-114-G-G + 4 S-124-G + 8 GA	19088738	688	3 P-45-G + 10 S-114-G-G + 5 S-124-G + 10 GA
3624	19088621	531	3 P-43-G + 3 S-114-G-G + 6 S-124-G + 6 GA	19088683	610	3 P-44-G + 4 S-114-G-G + 8 S-124-G + 8 GA	19088739	689	3 P-45-G + 5 S-114-G-G + 10 S-124-G + 10 GA
3724	19088622	532	3 P-43-G + 9 S-124-G + 6 GA	19088684	611	3 P-44-G + 12 S-124-G + 8 GA	19088740	690	3 P-45-G + 15 S-124-G + 10 GA
3824	19088623	533	3 P-43-G + 6 S-124-G + 3 S-134-G + 6 GA	19088685	612	3 P-44-G + 8 S-124-G + 4 S-134-G + 8 GA	19088741	691	3 P-45-G + 10 S-124-G + 5 S-134-G + 10 GA
3924	19088624	534	3 P-43-G + 3 S-124-G + 6 S-134-G + 6 GA	19088686	613	3 P-44-G + 4 S-124-G + 8 S-134-G + 8 GA	19088742	692	3 P-45-G + 5 S-124-G + 10 S-134-G + 10 GA
4024	19088625	535	3 P-43-G + 9 S-134-G + 6 GA	19088687	614	3 P-44-G + 12 S-134-G + 8 GA	19088743	693	3 P-45-G + 15 S-134-G + 10 GA
4124	19088626	536	3 P-43-G + 6 S-134-G + 3 S-144-G + 6 GA	19088688	615	3 P-44-G + 8 S-134-G + 4 S-144-G + 8 GA	19088744	694	3 P-45-G + 10 S-134-G + 5 S-144-G + 10 GA
4224	19088627	537	3 P-43-G + 3 S-134-G + 6 S-144-G + 6 GA	19088689	616	3 P-44-G + 4 S-134-G + 8 S-144-G + 8 GA	19088745	695	3 P-45-G + 5 S-134-G + 10 S-144-G + 10 GA
4324	19088628	538	3 P-43-G + 9 S-144-G + 6 GA	19088690	617	3 P-44-G + 12 S-144-G + 8 GA	19088746	696	3 P-45-G + 15 S-144-G + 10 GA
4424	19088629	539	3 P-43-G + 6 S-144-G + 3 S-154-G + 6 GA	19088691	618	3 P-44-G + 8 S-144-G + 4 S-154-G + 8 GA	19088747	697	3 P-45-G + 10 S-144-G + 5 S-154-G + 10 GA
4524	19088631	540	3 P-43-G + 3 S-144-G + 6 S-154-G + 6 GA	19088692	619	3 P-44-G + 4 S-144-G + 8 S-154-G + 8 GA	19088748	698	3 P-45-G + 5 S-144-G + 10 S-154-G + 10 GA
4624	19088632	541	3 P-43-G + 9 S-154-G + 6 GA	19088694	620	3 P-44-G + 12 S-154-G + 8 GA	19088749	699	3 P-45-G + 15 S-154-G + 10 GA
4724	19088633	542	3 P-43-G + 6 S-154-G + 3 S-164-G + 6 GA	19088695	621	3 P-44-G + 8 S-154-G + 4 S-164-G + 8 GA	19088750	700	3 P-45-G + 10 S-154-G + 5 S-164-G + 10 GA
4824	19088634	543	3 P-43-G + 3 S-154-G + 6 S-164-G + 6 GA	19088696	622	3 P-44-G + 4 S-154-G + 8 S-164-G + 8 GA	19088751	701	3 P-45-G + 5 S-154-G + 10 S-164-G + 10 GA
4924	19088635	544	3 P-43-G + 9 S-164-G + 6 GA	19088697	623	3 P-44-G + 12 S-164-G + 8 GA	19088752	702	3 P-45-G + 15 S-164-G + 10 GA
4960	19088636	545	4 P-43-G + 12 S-124-G + 6 GA	19088698	624	4 P-44-G + 16 S-124-G + 8 GA	19088753	703	4 P-45-G + 20 S-124-G + 10 GA
5060	19088637	546	4 P-43-G + 9 S-124-G + 3 S-134-G + 6 GA	19088699	625	4 P-44-G + 12 S-124-G + 4 S-134-G + 8 GA	19088754	704	4 P-45-G + 15 S-124-G + 5 S-134-G + 10 GA
5160	19088638	547	4 P-43-G + 6 S-124-G + 6 S-134-G + 6 GA	19088700	626	4 P-44-G + 8 S-124-G + 8 S-134-G + 8 GA	19088755	705	4 P-45-G + 10 S-124-G + 10 S-134-G + 10 GA
5260	19088639	548	4 P-43-G + 3 S-124-G + 9 S-134-G + 6 GA	19088701	627	4 P-44-G + 4 S-124-G + 12 S-134-G + 8 GA	19088756	706	4 P-45-G + 5 S-124-G + 15 S-134-G + 10 GA
5360	19088640	549	4 P-43-G + 12 S-134-G + 6 GA	19088702	628	4 P-44-G + 16 S-134-G + 8 GA	19088757	707	4 P-45-G + 20 S-134-G + 10 GA
5460	19088642	550	4 P-43-G + 9 S-134-G + 3 S-144-G + 6 GA	19088703	629	4 P-44-G + 12 S-134-G + 4 S-144-G + 8 GA	19088758	708	4 P-45-G + 15 S-134-G + 5 S-144-G + 10 GA
5560	19088643	551	4 P-43-G + 6 S-134-G + 6 S-144-G + 6 GA	19088705	630	4 P-44-G + 8 S-134-G + 8 S-144-G + 8 GA	19088759	709	4 P-45-G + 10 S-134-G + 10 S-144-G + 10 GA
5660	19088644	552	4 P-43-G + 3 S-134-G + 9 S-144-G + 6 GA	19088706	631	4 P-44-G + 4 S-134-G + 12 S-144-G + 8 GA	19088760	710	4 P-45-G + 5 S-134-G + 15 S-144-G + 10 GA
5760	19088645	553	4 P-43-G + 12 S-144-G + 6 GA	19088707	632	4 P-44-G + 16 S-144-G + 8 GA	19088761	711	4 P-45-G + 20 S-144-G + 10 GA



L-SHAPE SHELVING 500 MM

- Table to be used to find set number of L-shapes 500 mm width shelving units with a posts' height of 1750 mm, in one side, and two (2) hooks per level in the other side.

Total length of shelves (mm)	3 levels			4 levels			5 levels		
	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements
652	19088762	737	1 P-53-G + 3 S-65-G + 6 GA	19088816	816	1 P-54-G + 4 S-65-G + 8 GA	19088871	895	1 P-55-G + 5 S-65-G + 10 GA
752	19088763	738	1 P-53-G + 3 S-75-G + 6 GA	19088817	817	1 P-54-G + 4 S-75-G + 8 GA	19088872	896	1 P-55-G + 5 S-75-G + 10 GA
852	19088764	739	1 P-53-G + 3 S-85-G + 6 GA	19088818	818	1 P-54-G + 4 S-85-G + 8 GA	19088873	897	1 P-55-G + 5 S-85-G + 10 GA
952	19088765	740	1 P-53-G + 3 S-95-G + 6 GA	19088819	819	1 P-54-G + 4 S-95-G + 8 GA	19088874	898	1 P-55-G + 5 S-95-G + 10 GA
1052	19088766	741	1 P-53-G + 3 S-105-G + 6 GA	19088820	820	1 P-54-G + 4 S-105-G + 8 GA	19088875	899	1 P-55-G + 5 S-105-G + 10 GA
1152	19088767	742	1 P-53-G + 3 S-115-G + 6 GA	19088821	821	1 P-54-G + 4 S-115-G + 8 GA	19088877	900	1 P-55-G + 5 S-115-G + 10 GA
1252	19088768	743	1 P-53-G + 3 S-125-G + 6 GA	19088822	822	1 P-54-G + 4 S-125-G + 8 GA	19088878	901	1 P-55-G + 5 S-125-G + 10 GA
1352	19088769	744	1 P-53-G + 3 S-135-G + 6 GA	19088823	823	1 P-54-G + 4 S-135-G + 8 GA	19088879	902	1 P-55-G + 5 S-135-G + 10 GA
1452	19088770	745	1 P-53-G + 3 S-145-G + 6 GA	19088824	824	1 P-54-G + 4 S-145-G + 8 GA	19088880	903	1 P-55-G + 5 S-145-G + 10 GA
1552	19088771	746	1 P-53-G + 3 S-155-G + 6 GA	19088825	825	1 P-54-G + 4 S-155-G + 8 GA	19088881	904	1 P-55-G + 5 S-155-G + 10 GA
1652	19088772	747	1 P-53-G + 3 S-165-G + 6 GA	19088826	826	1 P-54-G + 4 S-165-G + 8 GA	19088882	905	1 P-55-G + 5 S-165-G + 10 GA
1688	19088773	748	2 P-53-G + 6 S-85-G + 6 GA	19088827	827	2 P-54-G + 8 S-85-G + 8 GA	19088883	906	2 P-55-G + 10 S-85-G + 10 GA
1788	19088774	749	2 P-53-G + 3 S-95-G + 3 S-85-G + 6 GA	19088828	828	2 P-54-G + 4 S-95-G + 4 S-85-G + 8 GA	19088884	907	2 P-55-G + 5 S-95-G + 5 S-85-G + 10 GA
1888	19088775	750	2 P-53-G + 6 S-95-G + 6 GA	19088829	829	2 P-54-G + 8 S-95-G + 8 GA	19088885	908	2 P-55-G + 10 S-95-G + 10 GA
1988	19088776	751	2 P-53-G + 3 S-95-G + 3 S-105-G + 6 GA	19088830	830	2 P-54-G + 4 S-95-G + 4 S-105-G + 8 GA	19088886	909	2 P-55-G + 5 S-95-G + 5 S-105-G + 10 GA
2088	19088777	752	2 P-53-G + 6 S-105-G + 6 GA	19088831	831	2 P-54-G + 8 S-105-G + 8 GA	19088888	910	2 P-55-G + 10 S-105-G + 10 GA
2188	19088778	753	2 P-53-G + 3 S-105-G + 3 S-115-G + 6 GA	19088832	832	2 P-54-G + 4 S-105-G + 4 S-115-G + 8 GA	19088889	911	2 P-55-G + 5 S-105-G + 5 S-115-G + 10 GA
2288	19088779	754	2 P-53-G + 6 S-115-G + 6 GA	19088833	833	2 P-54-G + 8 S-115-G + 8 GA	19088890	912	2 P-55-G + 10 S-115-G + 10 GA
2388	19088780	755	2 P-53-G + 3 S-115-G + 3 S-125-G + 6 GA	19088834	834	2 P-54-G + 4 S-115-G + 4 S-125-G + 8 GA	19088891	913	2 P-55-G + 5 S-115-G + 5 S-125-G + 10 GA
2488	19088781	756	2 P-53-G + 6 S-125-G + 6 GA	19088835	835	2 P-54-G + 8 S-125-G + 8 GA	19088892	914	2 P-55-G + 10 S-125-G + 10 GA
2588	19088782	757	2 P-53-G + 3 S-125-G + 3 S-135-G + 6 GA	19088836	836	2 P-54-G + 4 S-125-G + 4 S-135-G + 8 GA	19088893	915	2 P-55-G + 5 S-125-G + 5 S-135-G + 10 GA
2688	19088783	758	2 P-53-G + 6 S-135-G + 6 GA	19088837	837	2 P-54-G + 8 S-135-G + 8 GA	19088894	916	2 P-55-G + 10 S-135-G + 10 GA
2788	19088784	759	2 P-53-G + 3 S-135-G + 3 S-145-G + 6 GA	19088838	838	2 P-54-G + 4 S-135-G + 4 S-145-G + 8 GA	19088895	917	2 P-55-G + 5 S-135-G + 5 S-145-G + 10 GA
2888	19088785	760	2 P-53-G + 6 S-145-G + 6 GA	19088839	839	2 P-54-G + 8 S-145-G + 8 GA	19088896	918	2 P-55-G + 10 S-145-G + 10 GA
2988	19088786	761	2 P-53-G + 3 S-145-G + 3 S-155-G + 6 GA	19088840	840	2 P-54-G + 4 S-145-G + 4 S-155-G + 8 GA	19088897	919	2 P-55-G + 5 S-145-G + 5 S-155-G + 10 GA
3088	19088787	762	2 P-53-G + 6 S-155-G + 6 GA	19088841	841	2 P-54-G + 8 S-155-G + 8 GA	19088898	920	2 P-55-G + 10 S-155-G + 10 GA
3188	19088788	763	2 P-53-G + 3 S-155-G + 3 S-165-G + 6 GA	19088842	842	2 P-54-G + 4 S-155-G + 4 S-165-G + 8 GA	19088899	921	2 P-55-G + 5 S-155-G + 5 S-165-G + 10 GA
3288	19088789	764	2 P-53-G + 6 S-165-G + 6 GA	19088843	843	2 P-54-G + 8 S-165-G + 8 GA	19088900	922	2 P-55-G + 10 S-165-G + 10 GA
3324	19088790	765	3 P-53-G + 3 S-105-G + 6 S-115-G + 6 GA	19088844	844	3 P-54-G + 4 S-105-G + 8 S-115-G + 8 GA	19088901	923	3 P-55-G + 5 S-105-G + 10 S-115-G + 10 GA
3424	19088791	766	3 P-53-G + 9 S-115-G + 6 GA	19088845	845	3 P-54-G + 12 S-115-G + 8 GA	19088902	924	3 P-55-G + 15 S-115-G + 10 GA
3524	19088792	767	3 P-53-G + 6 S-115-G + 3 S-125-G + 6 GA	19088846	846	3 P-54-G + 8 S-115-G + 4 S-125-G + 8 GA	19088903	925	3 P-55-G + 10 S-115-G + 5 S-125-G + 10 GA
3624	19088793	768	3 P-53-G + 3 S-115-G + 6 S-125-G + 6 GA	19088847	847	3 P-54-G + 4 S-115-G + 8 S-125-G + 8 GA	19088904	926	3 P-55-G + 5 S-115-G + 10 S-125-G + 10 GA
3724	19088794	769	3 P-53-G + 9 S-125-G + 6 GA	19088848	848	3 P-54-G + 12 S-125-G + 8 GA	19088905	927	3 P-55-G + 15 S-125-G + 10 GA
3824	19088795	770	3 P-53-G + 6 S-125-G + 3 S-135-G + 6 GA	19088849	849	3 P-54-G + 8 S-125-G + 4 S-135-G + 8 GA	19088906	928	3 P-55-G + 10 S-125-G + 5 S-135-G + 10 GA
3924	19088796	771	3 P-53-G + 3 S-125-G + 6 S-135-G + 6 GA	19088850	850	3 P-54-G + 4 S-125-G + 8 S-135-G + 8 GA	19088907	929	3 P-55-G + 5 S-125-G + 10 S-135-G + 10 GA
4024	19088797	772	3 P-53-G + 9 S-135-G + 6 GA	19088851	851	3 P-54-G + 12 S-135-G + 8 GA	19088909	930	3 P-55-G + 15 S-135-G + 10 GA
4124	19088798	773	3 P-53-G + 6 S-135-G + 3 S-145-G + 6 GA	19088852	852	3 P-54-G + 8 S-135-G + 4 S-145-G + 8 GA	19088910	931	3 P-55-G + 10 S-135-G + 5 S-145-G + 10 GA
4224	19088799	774	3 P-53-G + 3 S-135-G + 6 S-145-G + 6 GA	19088853	853	3 P-54-G + 4 S-135-G + 8 S-145-G + 8 GA	19088911	932	3 P-55-G + 5 S-135-G + 10 S-145-G + 10 GA
4324	19088800	775	3 P-53-G + 9 S-145-G + 6 GA	19088854	854	3 P-54-G + 12 S-145-G + 8 GA	19088912	933	3 P-55-G + 15 S-145-G + 10 GA
4424	19088801	776	3 P-53-G + 6 S-145-G + 3 S-155-G + 6 GA	19088855	855	3 P-54-G + 8 S-145-G + 4 S-155-G + 8 GA	19088913	934	3 P-55-G + 10 S-145-G + 5 S-155-G + 10 GA
4524	19088802	777	3 P-53-G + 3 S-145-G + 6 S-155-G + 6 GA	19088856	856	3 P-54-G + 4 S-145-G + 8 S-155-G + 8 GA	19088914	935	3 P-55-G + 5 S-145-G + 10 S-155-G + 10 GA
4624	19088803	778	3 P-53-G + 9 S-155-G + 6 GA	19088857	857	3 P-54-G + 12 S-155-G + 8 GA	19088915	936	3 P-55-G + 15 S-155-G + 10 GA
4724	19088804	779	3 P-53-G + 6 S-155-G + 3 S-165-G + 6 GA	19088858	858	3 P-54-G + 8 S-155-G + 4 S-165-G + 8 GA	19088916	937	3 P-55-G + 10 S-155-G + 5 S-165-G + 10 GA
4824	19088805	780	3 P-53-G + 3 S-155-G + 6 S-165-G + 6 GA	19088859	859	3 P-54-G + 4 S-155-G + 8 S-165-G + 8 GA	19088917	938	3 P-55-G + 5 S-155-G + 10 S-165-G + 10 GA
4924	19088806	781	3 P-53-G + 9 S-165-G + 6 GA	19088860	860	3 P-54-G + 12 S-165-G + 8 GA	19088918	939	3 P-55-G + 15 S-165-G + 10 GA
4960	19088807	782	4 P-53-G + 12 S-125-G + 6 GA	19088861	861	4 P-54-G + 16 S-125-G + 8 GA	19088920	940	4 P-55-G + 20 S-125-G + 10 GA
5060	19088808	783	4 P-53-G + 9 S-125-G + 3 S-135-G + 6 GA	19088862	862	4 P-54-G + 12 S-125-G + 4 S-135-G + 8 GA	19088921	941	4 P-55-G + 15 S-125-G + 5 S-135-G + 10 GA
5160	19088809	784	4 P-53-G + 6 S-125-G + 6 S-135-G + 6 GA	19088863	863	4 P-54-G + 8 S-125-G + 8 S-135-G + 8 GA	19088922	942	4 P-55-G + 10 S-125-G + 10 S-135-G + 10 GA
5260	19088810	785	4 P-53-G + 3 S-125-G + 9 S-135-G + 6 GA	19088864	864	4 P-54-G + 4 S-125-G + 12 S-135-G + 8 GA	19088923	943	4 P-55-G + 5 S-125-G + 15 S-135-G + 10 GA
5360	19088811	786	4 P-53-G + 12 S-135-G + 6 GA	19088865	865	4 P-54-G + 16 S-135-G + 8 GA	19088924	944	4 P-55-G + 20 S-135-G + 10 GA
5460	19088812	787	4 P-53-G + 9 S-135-G + 3 S-145-G + 6 GA	19088866	866	4 P-54-G + 12 S-135-G + 4 S-145-G + 8 GA	19088925	945	4 P-55-G + 15 S-135-G + 5 S-145-G + 10 GA
5560	19088813	788	4 P-53-G + 6 S-135-G + 6 S-145-G + 6 GA	19088867	867	4 P-54-G + 8 S-135-G + 8 S-145-G + 8 GA	19088926	946	4 P-55-G + 10 S-135-G + 10 S-145-G + 10 GA
5660	19088814	789	4 P-53-G + 3 S-135-G + 9 S-145-G + 6 GA	19088868	868	4 P-54-G + 4 S-135-G + 12 S-145-G + 8 GA	19088927	947	4 P-55-G + 5 S-135-G + 15 S-145-G + 10 GA
5760	19088815	790	4 P-53-G + 12 S-145-G + 6 GA	19088869	869	4 P-54-G + 16 S-145-G + 8 GA	19088928	948	4 P-55-G + 20 S-145-G + 10 GA



Shelf planning & configuration Aluminium Shelving



L-SHAPE SHELVING 600 MM

- Table to be used to find set number of L-shapes 600 mm width shelving units with a posts' height of 1750 mm, in one side, and two (2) hooks per level in the other side.

Total length of shelves (mm)	3 levels			4 levels			5 levels		
	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements	Reference	Set N°	Shelf elements
652	19106764	1500	1 P-63-G + 3 S-66-G + 6 GA	19106818	1579	1 P-64-G + 4 S-66-G + 8 GA	19106872	1658	1 P-65-G + 5 S-66-G + 10 GA
752	19106765	1501	1 P-63-G + 3 S-76-G + 6 GA	19106819	1580	1 P-64-G + 4 S-76-G + 8 GA	19106873	1659	1 P-65-G + 5 S-76-G + 10 GA
852	19106766	1502	1 P-63-G + 3 S-86-G + 6 GA	19106820	1581	1 P-64-G + 4 S-86-G + 8 GA	19106874	1660	1 P-65-G + 5 S-86-G + 10 GA
952	19106767	1503	1 P-63-G + 3 S-96-G + 6 GA	19106821	1582	1 P-64-G + 4 S-96-G + 8 GA	19106875	1661	1 P-65-G + 5 S-96-G + 10 GA
1052	19106768	1504	1 P-63-G + 3 S-106-G + 6 GA	19106822	1583	1 P-64-G + 4 S-106-G + 8 GA	19106876	1662	1 P-65-G + 5 S-106-G + 10 GA
1152	19106769	1505	1 P-63-G + 3 S-116-G + 6 GA	19106823	1584	1 P-64-G + 4 S-116-G + 8 GA	19106877	1663	1 P-65-G + 5 S-116-G + 10 GA
1252	19106770	1506	1 P-63-G + 3 S-126-G + 6 GA	19106824	1585	1 P-64-G + 4 S-126-G + 8 GA	19106878	1664	1 P-65-G + 5 S-126-G + 10 GA
1352	19106771	1507	1 P-63-G + 3 S-136-G + 6 GA	19106825	1586	1 P-64-G + 4 S-136-G + 8 GA	19106879	1665	1 P-65-G + 5 S-136-G + 10 GA
1452	19106772	1508	1 P-63-G + 3 S-146-G + 6 GA	19106826	1587	1 P-64-G + 4 S-146-G + 8 GA	19106880	1666	1 P-65-G + 5 S-146-G + 10 GA
1552	19106773	1509	1 P-63-G + 3 S-156-G + 6 GA	19106827	1588	1 P-64-G + 4 S-156-G + 8 GA	19106881	1667	1 P-65-G + 5 S-156-G + 10 GA
1652	19106774	1510	1 P-63-G + 3 S-166-G + 6 GA	19106828	1589	1 P-64-G + 4 S-166-G + 8 GA	19106882	1668	1 P-65-G + 5 S-166-G + 10 GA
1688	19106775	1511	2 P-63-G + 6 S-86-G + 6 GA	19106829	1590	2 P-64-G + 8 S-86-G + 8 GA	19106883	1669	2 P-65-G + 10 S-86-G + 10 GA
1788	19106776	1512	2 P-63-G + 3 S-96-G + 3 S-86-G + 6 GA	19106830	1591	2 P-64-G + 4 S-96-G + 4 S-86-G + 8 GA	19106884	1670	2 P-65-G + 5 S-96-G + 5 S-86-G + 10 GA
1888	19106777	1513	2 P-63-G + 6 S-96-G + 6 GA	19106831	1592	2 P-64-G + 8 S-96-G + 8 GA	19106885	1671	2 P-65-G + 10 S-96-G + 10 GA
1988	19106778	1514	2 P-63-G + 3 S-96-G + 3 S-106-G + 6 GA	19106832	1593	2 P-64-G + 4 S-96-G + 4 S-106-G + 8 GA	19106886	1672	2 P-65-G + 5 S-96-G + 5 S-106-G + 10 GA
2088	19106779	1515	2 P-63-G + 6 S-106-G + 6 GA	19106833	1594	2 P-64-G + 8 S-106-G + 8 GA	19106887	1673	2 P-65-G + 10 S-106-G + 10 GA
2188	19106780	1516	2 P-63-G + 3 S-106-G + 3 S-116-G + 6 GA	19106834	1595	2 P-64-G + 4 S-106-G + 4 S-116-G + 8 GA	19106888	1674	2 P-65-G + 5 S-106-G + 5 S-116-G + 10 GA
2288	19106781	1517	2 P-63-G + 6 S-116-G + 6 GA	19106835	1596	2 P-64-G + 8 S-116-G + 8 GA	19106889	1675	2 P-65-G + 10 S-116-G + 10 GA
2388	19106782	1518	2 P-63-G + 3 S-116-G + 3 S-126-G + 6 GA	19106836	1597	2 P-64-G + 4 S-116-G + 4 S-126-G + 8 GA	19106890	1676	2 P-65-G + 5 S-116-G + 5 S-126-G + 10 GA
2488	19106783	1519	2 P-63-G + 6 S-126-G + 6 GA	19106837	1598	2 P-64-G + 8 S-126-G + 8 GA	19106891	1677	2 P-65-G + 10 S-126-G + 10 GA
2588	19106784	1520	2 P-63-G + 3 S-126-G + 3 S-136-G + 6 GA	19106838	1599	2 P-64-G + 4 S-126-G + 4 S-136-G + 8 GA	19106892	1678	2 P-65-G + 5 S-126-G + 5 S-136-G + 10 GA
2688	19106785	1521	2 P-63-G + 6 S-136-G + 6 GA	19106839	1600	2 P-64-G + 8 S-136-G + 8 GA	19106893	1679	2 P-65-G + 10 S-136-G + 10 GA
2788	19106786	1522	2 P-63-G + 3 S-136-G + 3 S-146-G + 6 GA	19106840	1601	2 P-64-G + 4 S-136-G + 4 S-146-G + 8 GA	19106894	1680	2 P-65-G + 5 S-136-G + 5 S-146-G + 10 GA
2888	19106787	1523	2 P-63-G + 6 S-146-G + 6 GA	19106841	1602	2 P-64-G + 8 S-146-G + 8 GA	19106895	1681	2 P-65-G + 10 S-146-G + 10 GA
2988	19106788	1524	2 P-63-G + 3 S-146-G + 3 S-156-G + 6 GA	19106842	1603	2 P-64-G + 4 S-146-G + 4 S-156-G + 8 GA	19106896	1682	2 P-65-G + 5 S-146-G + 5 S-156-G + 10 GA
3088	19106789	1525	2 P-63-G + 6 S-156-G + 6 GA	19106843	1604	2 P-64-G + 8 S-156-G + 8 GA	19106897	1683	2 P-65-G + 10 S-156-G + 10 GA
3188	19106790	1526	2 P-63-G + 3 S-156-G + 3 S-166-G + 6 GA	19106844	1605	2 P-64-G + 4 S-156-G + 4 S-166-G + 8 GA	19106898	1684	2 P-65-G + 5 S-156-G + 5 S-166-G + 10 GA
3288	19106791	1527	2 P-63-G + 6 S-166-G + 6 GA	19106845	1606	2 P-64-G + 8 S-166-G + 8 GA	19106899	1685	2 P-65-G + 10 S-166-G + 10 GA
3324	19106792	1528	3 P-63-G + 3 S-106-G + 6 S-116-G + 6 GA	19106846	1607	3 P-64-G + 4 S-106-G + 8 S-116-G + 8 GA	19106900	1686	3 P-65-G + 5 S-106-G + 10 S-116-G + 10 GA
3424	19106793	1529	3 P-63-G + 9 S-116-G + 6 GA	19106847	1608	3 P-64-G + 12 S-116-G + 8 GA	19106901	1687	3 P-65-G + 15 S-116-G + 10 GA
3524	19106794	1530	3 P-63-G + 6 S-116-G + 3 S-126-G + 6 GA	19106848	1609	3 P-64-G + 8 S-116-G + 4 S-126-G + 8 GA	19106902	1688	3 P-65-G + 10 S-116-G + 5 S-126-G + 10 GA
3624	19106795	1531	3 P-63-G + 3 S-116-G + 6 S-126-G + 6 GA	19106849	1610	3 P-64-G + 4 S-116-G + 8 S-126-G + 8 GA	19106903	1689	3 P-65-G + 5 S-116-G + 10 S-126-G + 10 GA
3724	19106796	1532	3 P-63-G + 9 S-126-G + 6 GA	19106850	1611	3 P-64-G + 12 S-126-G + 8 GA	19106904	1690	3 P-65-G + 15 S-126-G + 10 GA
3824	19106797	1533	3 P-63-G + 6 S-126-G + 3 S-136-G + 6 GA	19106851	1612	3 P-64-G + 8 S-126-G + 4 S-136-G + 8 GA	19106905	1691	3 P-65-G + 10 S-126-G + 5 S-136-G + 10 GA
3924	19106798	1534	3 P-63-G + 3 S-126-G + 6 S-136-G + 6 GA	19106852	1613	3 P-64-G + 4 S-126-G + 8 S-136-G + 8 GA	19106906	1692	3 P-65-G + 5 S-126-G + 10 S-136-G + 10 GA
4024	19106799	1535	3 P-63-G + 9 S-136-G + 6 GA	19106853	1614	3 P-64-G + 12 S-136-G + 8 GA	19106907	1693	3 P-65-G + 15 S-136-G + 10 GA
4124	19106800	1536	3 P-63-G + 6 S-136-G + 3 S-146-G + 6 GA	19106854	1615	3 P-64-G + 8 S-136-G + 4 S-146-G + 8 GA	19106908	1694	3 P-65-G + 10 S-136-G + 5 S-146-G + 10 GA
4224	19106801	1537	3 P-63-G + 3 S-136-G + 6 S-146-G + 6 GA	19106855	1616	3 P-64-G + 4 S-136-G + 8 S-146-G + 8 GA	19106909	1695	3 P-65-G + 5 S-136-G + 10 S-146-G + 10 GA
4324	19106802	1538	3 P-63-G + 9 S-146-G + 6 GA	19106856	1617	3 P-64-G + 12 S-146-G + 8 GA	19106910	1696	3 P-65-G + 15 S-146-G + 10 GA
4424	19106803	1539	3 P-63-G + 6 S-146-G + 3 S-156-G + 6 GA	19106857	1618	3 P-64-G + 8 S-146-G + 4 S-156-G + 8 GA	19106911	1697	3 P-65-G + 10 S-146-G + 5 S-156-G + 10 GA
4524	19106804	1540	3 P-63-G + 3 S-146-G + 6 S-156-G + 6 GA	19106858	1619	3 P-64-G + 4 S-146-G + 8 S-156-G + 8 GA	19106912	1698	3 P-65-G + 5 S-146-G + 10 S-156-G + 10 GA
4624	19106805	1541	3 P-63-G + 9 S-156-G + 6 GA	19106859	1620	3 P-64-G + 12 S-156-G + 8 GA	19106913	1699	3 P-65-G + 15 S-156-G + 10 GA
4724	19106806	1542	3 P-63-G + 6 S-156-G + 3 S-166-G + 6 GA	19106860	1621	3 P-64-G + 8 S-156-G + 4 S-166-G + 8 GA	19106914	1700	3 P-65-G + 10 S-156-G + 5 S-166-G + 10 GA
4824	19106807	1543	3 P-63-G + 3 S-156-G + 6 S-166-G + 6 GA	19106861	1622	3 P-64-G + 4 S-156-G + 8 S-166-G + 8 GA	19106915	1701	3 P-65-G + 5 S-156-G + 10 S-166-G + 10 GA
4924	19106808	1544	3 P-63-G + 9 S-166-G + 6 GA	19106862	1623	3 P-64-G + 12 S-166-G + 8 GA	19106916	1702	3 P-65-G + 15 S-166-G + 10 GA
4960	19106809	1545	4 P-63-G + 12 S-126-G + 6 GA	19106863	1624	4 P-64-G + 16 S-126-G + 8 GA	19106917	1703	4 P-65-G + 20 S-126-G + 10 GA
5060	19106810	1546	4 P-63-G + 9 S-126-G + 3 S-136-G + 6 GA	19106864	1625	4 P-64-G + 12 S-126-G + 4 S-136-G + 8 GA	19106918	1704	4 P-65-G + 15 S-126-G + 5 S-136-G + 10 GA
5160	19106811	1547	4 P-63-G + 6 S-126-G + 6 S-136-G + 6 GA	19106865	1626	4 P-64-G + 8 S-126-G + 8 S-136-G + 8 GA	19106919	1705	4 P-65-G + 10 S-126-G + 10 S-136-G + 10 GA
5260	19106812	1548	4 P-63-G + 3 S-126-G + 9 S-136-G + 6 GA	19106866	1627	4 P-64-G + 4 S-126-G + 12 S-136-G + 8 GA	19106920	1706	4 P-65-G + 5 S-126-G + 15 S-136-G + 10 GA
5360	19106813	1549	4 P-63-G + 12 S-136-G + 6 GA	19106867	1628	4 P-64-G + 16 S-136-G + 8 GA	19106921	1707	4 P-65-G + 20 S-136-G + 10 GA
5460	19106814	1550	4 P-63-G + 9 S-136-G + 3 S-146-G + 6 GA	19106868	1629	4 P-64-G + 12 S-136-G + 4 S-146-G + 8 GA	19106922	1708	4 P-65-G + 15 S-136-G + 5 S-146-G + 10 GA
5560	19106815	1551	4 P-63-G + 6 S-136-G + 6 S-146-G + 6 GA	19106869	1630	4 P-64-G + 8 S-136-G + 8 S-146-G + 8 GA	19106923	1709	4 P-65-G + 10 S-136-G + 10 S-146-G + 10 GA
5660	19106816	1552	4 P-63-G + 3 S-136-G + 9 S-146-G + 6 GA	19106870	1631	4 P-64-G + 4 S-136-G + 12 S-146-G + 8 GA	19106924	1710	4 P-65-G + 5 S-136-G + 15 S-146-G + 10 GA
5760	19106817	1553	4 P-63-G + 12 S-146-G + 6 GA	19106871	1632	4 P-64-G + 16 S-146-G + 8 GA	19106925	1711	4 P-65-G + 20 S-146-G + 10 GA

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GENERAL TERMS AND CONDITIONS

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I. SCOPE

1. These General Terms and Conditions shall apply without exception to all orders placed with us, including future orders, even if the order from the customer contains divergent terms and conditions. Such terms and conditions – regardless of when we receive them – are explicitly rejected.
2. Amendments and additions to these General Terms and Conditions of Business shall be made in writing.

II. QUOTATION/ORDER CONFIRMATION

1. Our quotations are non-binding. Any documents such as catalogues, brochures, illustrations, etc. supplied with the quotation contain only approximate details and descriptions. Ownership and copyright of drawings, designs, models and other documents rest with us. Such documents must not be made available to third parties and must be returned to us immediately upon request.
2. Contracts shall be formed as a result of our written order confirmation, the contents of which shall prevail. Amendments and subsidiary agreements shall be in writing.
3. The right of technical modifications is reserved.

III. DELIVERY AND TRANSFER OF RISK

1. A binding delivery date shall be agreed only when it has been confirmed as such by us in writing. Binding delivery dates are subject to the precondition that the customer has notified us in full and correctly of all technical prerequisites, including all dimensions, etc. If it should transpire that this is not the case or if the performance of the order is amended by agreement, we shall not be responsible for resultant delays and the delivery date shall be amended as appropriate.
2. A binding delivery date shall be deemed to have been adhered to if the delivery is dispatched on this date to the customer or the specified delivery address. Adherence to any delivery date is subject to the timely performance of contractual obligations by the customer, including the timely receipt of agreed advance payments.
3. The delivery date shall be further adjusted as reasonable in the event of actions in the context of labour disputes, in particular strike and lockout, as well as the occurrence of other unforeseeable obstacles not of our volition, where such obstacles have a demonstrable and significant effect on the manufacture or delivery of the delivery item. This shall also apply if such circumstances arise in the case of our supplier.
4. In the event of a delivery delay for which we are responsible, the customer shall be able to withdraw from the contract only after fixing a reasonable final deadline of at least four weeks and explicitly giving notice of rejection of the contract. Claims for damages shall be excluded subject to the rules in section VII.5.
5. Part deliveries shall be allowed and shall be invoiced when they are made.
6. The risk shall always pass to the customer if the goods have left our premises.

7. We will not perform installation and commissioning work, which shall be included in the scope of delivery only if there is an explicit special written agreement.

IV. RETENTION OF TITLE

1. The goods delivered shall remain our property until payment in full of all claims relating to the business connection. Resale of the retention of title to third parties shall require our agreement. In the event of resale, the customer shall hereby cede its claims on us and shall undertake to provide us with all details required to recover such claims.
2. Processing or transformation of the goods by the customer shall always be effected at our order, as manufacturer, without creating any obligation on our part. If our (joint) ownership is extinguished as a result of combination, it shall be agreed herewith that the customer's (joint) ownership of the common item shall pass to us on a pro-rata value basis (invoice value).
3. The customer may not pledge secured goods, nor use them as security. The customer shall notify us immediately if the secured goods are seized by third parties. The customer shall be obliged to treat the secured goods with care, insure them against theft, damage, destruction and accidental loss (in particular fire and water), and to provide evidence of this on request.
4. Where the value of all our security rights exceeds the amount of all secured claims by at least 20%, we shall release the corresponding part of the secured rights. We shall also be entitled to enforce all our rights arising under the aforementioned retention of title, including the recovery of ceded claims, as soon as the customer is in default of payment.

V. PRICES AND PAYMENT

1. Our prices are ex works (plus, when applicable, value-added tax). Prices exclude delivery, unloading, positioning or installation. Standard packing is included in our prices. Other packing will be quoted separately.
2. For orders, the performance of which exceeds a period of three months, we retain the right to adjust the confirmed prices.
3. Amendments made after our order confirmation at the request of the customer shall be invoiced separately.
4. We reserve the right to call for immediate prepayment of the agreed selling price for first orders from new customers, as well as if the buyer is not sufficiently creditworthy, or we learn of this subsequently. If such a claim is not met by the buyer immediately, we can withdraw from the purchase contract without giving rise to any liability for damages.
5. Payment shall be made exclusively to us or to the bank account specified in our invoice. Payment instructions, cheques and in particular bills of exchange shall be accepted only by special agreement or on account of payment, not as performance of payment. Recovery costs, and bill of exchange and discount charges shall be borne by the buyer. Renegotiation and prolongations shall not be deemed to be performance. The buyer's payment obligation shall not be affected by a request for reduction, by the arrears of

other parts of the sales contract or by counterclaims. All withholding and set-off rights against our payment claim shall be excluded.

6. In the event of non-performance by the customer, we shall be entitled to demand flat-rate damages of 20% of the contractual consideration. Non-traders shall be free to provide evidence of lesser damage. The right to claim higher damages which have actually occurred shall be unaffected hereby.

VI TRANSPORTATION

1. Goods are freighted under buyer's responsibility. Delivery is free on truck, unloading not included.
2. Goods are freighted under insurance coverage. It is clients' task to check goods for damages upon delivery. Complaints not related to transportation must be sent within 24 hours from goods reception.
3. Besides above mentioned cases, goods received with signature on shipping bulletin are accepted henceforth.

VII. WARRANTY AND DAMAGE

1. The customer shall be responsible for the accuracy and completeness of the specifications, dimensions and other details supplied to us for performance of the order. Errors in this respect on the part of the customer shall not justify deficiencies in our performance.
2. Obvious deficiencies in our performance and/or work shall be notified and specified in writing without undue delay following performance, and non-obvious deficiencies without undue delay they are identified. We cannot take account of verbal and/or later notifications of deficiencies.
3. Deficiencies shall not include minor deviations from the agreed quality, minor impairments to usability, normal wear-and-tear or damage occurring after the transfer of risk as a result of improper or negligent handling, excessive demands, unsuitable equipment, defective construction work, an unsuitable site or as a result of external influences which are not assumed under the contract. If the customer or third parties undertake inappropriate modifications or maintenance work, claims for deficiencies shall be excluded in respect of these and of consequences arising therefrom.
4. We shall rectify justifiably asserted deficiencies in our performance free of charge by reworking or by making an exworks replacement delivery, at our choice. The customer shall be responsible for providing evidence of the deficiency. We can refuse to rectify deficiencies if the cost of so doing is disproportionate. If the warranty to be performed by us is abortive within an additional period reasonably set by the customer, the customer can – without prejudice to any claim for damages under point 5 – demand a reasonable reduction in the consideration or withdraw from the contract.
5. Claims for damages by the customer, for whatever legal reason, in particular due to infringement of obligations under the contractual obligation and from impermissible actions, shall be excluded. This shall not apply in cases of intent or gross negligence, due to injury to life, body or health, for liability under the Product Liability Act, for

a warranty entered into by us, for damage resulting from a culpable infringement of major contractual obligations or in other cases of legally binding liability. However, liability for infringement of major contractual obligations shall be limited to replacement of the typical, foreseeable damage, except in the case of intent or gross negligence or if there is a liability due to injury to life, body or health. The rules under this point shall not entail any change to the burden of proof to the detriment of the customer.

6. Claims for material deficiencies shall expire by limitation in twelve months from delivery date. This shall not apply if a longer period is laid down by law (building works and material for building works, deficiencies in building works, recourse in the case of purchases of consumer goods).
7. More extensive or other warranty or damages claims by the customer against us and our agents due to a material defect shall be excluded.

VIII. LEGAL VENUE, PLACE OF PERFORMANCE

1. The legal venue for all legal disputes arising from the commercial relationships with customers, a legal entity under public law or a separate asset under public law, as well as the place of performance for all obligations arising from the contractual relationship shall be Donostia-San Sebastian, Spain. This shall also be the case if the customer has no general legal venue in the Kingdom of Spain.

IX. CONCLUDING PROVISIONS

1. The law of the Kingdom of Spain shall apply for rulings relating to all legal relationships with the customer. The application of the United Nations Convention on Contracts for the International Sale of Goods (CISG) shall be excluded.
2. If part of the contract or of these General Terms and Conditions of Business becomes invalid or impracticable, the validity of the contract or of these General Terms and Conditions of Business shall not otherwise be affected.



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